

## Cabernet Sauvignon DOC Trentino – Brolo

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**Region.** Trentino Alto Adige.



**Grapes.** Cabernet Sauvignon, hand picked from hillside vineyards in Trentino area.



**Vinification.** After a soft pressing, must is fermented on the skins for 10 days at a temperature of 22°C. in stainless steel tanks, followed by malolactic fermentation.



**Tasting Notes.** Deep ruby red color with violet highlights. Full intense bouquet with hints of dried cherry, slight herbaceous. Dry, full-bodied, harmonious taste. Velvet and pleasant, lingers on the palate.



**Analysis.** Alcohol 12,5%; Acidity 6 g/l; Residual sugar 3 g/l.



**Food suggestions.** Great for roasted or grilled meats. Ideal with braise, salami and game. Excellent with hard aged cheeses. Serve at 16-17 °C.



**Bottle.** "Sissi" 750 ml (in box of 6 bt.).

