



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



QUERCUS CABERNET SAUVIGNON

DOP (Denominazione di Origine Protetta)

Grapes used: Cabernet Sauvignon.

Yield per hectare: 70 quintals.

Harvest: Late September.

Bottling: Various batches.

FERMENTATION

Method: Maceration in stainless-steel tanks.

Temperature: 24 - 26°C.

Duration: 15 days.

Malolactic: Yes.

Oak ageing: 9 months.

Type of barrells: French oak.

In-bottle ageing: 6 months.

TASTING NOTE

Purplish red color with ruby-red reflections.

Complex and persistent aroma recalling blackcurrant and spices.

The palate is warm and dry, with a forthright character.

ACCOMPANIMENT

Serve at 16°-18°C. A perfect match for all full-flavored red-meat dishes, furred and feathered game, and cheeses.



Nobles

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