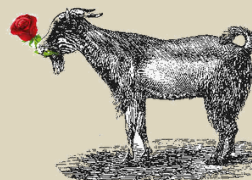


CA-PRÍ

LIMITED EDITION



CABERNET PRIMITIVO

Carlo Sani

SINCE 1966



Wine Type:

Still dry red wine

Production Area:

Apulia region

Soil:

Well exposed, clayey and calcareous

Grapes:

Cabernet Primitivo.

Harvest time:

Beginning of October

Winemaking notes:

Hand-harvest, traditional red vinification with maceration on the skins to enhance the colour and aroma extraction.

4-6 months of fining in stainless tank until bottling.

Fermentation:

Steel tanks at controlled temperature

Colour:

Deep red with orange hues.

Bouquet:

Delicious fruity bouquet with clear notes of ripe fruits and cherries. Notes of tobacco at the end

Taste:

Well-balanced, dry wine with good structure and supple tannins, with a slight cherry aftertaste

Food pairing:

Perfect with soup, pasta, red meat and cheese

Alcohol:

15 %

Storage:

Dry, cool and not direct sunlight

Serving temperature:

18-22° C

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Tel +39 045 8100015 | info@carlosani.it