BALDASSARRI



IGT UMBRIA - CABERNET SAUVIGNON

Organoleptic Test

Blend: 100% Cabernet Sauvignon.
Appearance: Clear, limpid.
Colour: Intense and deep ruby red.
Scent: Cabernet Sauvignon is characterized by a lower aromatic charge, certainly not of great intensity but at the same time we are within an aromatic universe of great cleanliness, finesse, elegance and complexity. The aromatic notes send us back to hints (impressions) of cut grass, bell bell pepper, mint and sage.
Flavor: One immediately perceives a wine of considerable structure, with tannins present in good quantity. Of great persistence and good flavor intensity.
Production: Harvesting is done in perforated boxes of KG15 cad. The grapes are destemmed, sent to fermentation and selected yeasts are added. Alcoholic fermentation, which is thermo-controlled, lasts about a week, as does postfermentation maceration. Then the racking and soft pressing of the fermented pomace takes place. And then the selection of the different wine fractions takes place. Manolactic fermentation in stainless steel. The wine is cold tartarically stabilized through the process of tartaric stabilization during March-April. Then the wine is blended and bottled.
Food Pairings: Special, flavorful dishes such as jugged hare, wild boar and game in general should be paired with wines of this make. Also excellent with aged pecorino cheese.

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