

BAGLIO
DI
STEFANO

Cabernet Sauvignon



Vineyard Area:

Gibellina hills, between 200 and 300 meters above sea level

Pruning System: Guyot

ALCOHOLIC CONTENT: 13 % vol

Soil:

Shallow soils of medium texture calcareous clay.

Winemaking :

The grapes are de-stemmed and very gently pressed to avoid any damage to the skins. The must is fermented at a controlled temperature of between 24-26°C, with frequent remontages and delestages.

Tasting notes:

The color is intense ruby red with garnet reflections. This wine has a bouquet, complex and elegant, enhanced by hints of mineral and wild berries nicely integrated with delicate spices. In the palate is fresh with soft balanced tannins and a long finish.

Made with Organic Grapes