

BRIGANTI WINES

red

CABERNET SAUVIGNON VINO VARIETALE D'ITALIA

One of the symbolic wines of Abruzzo.

A strong identity, it is easily recognized by its unmistakable fruity scents: blueberries, blackcurrants and blackberries. These are then joined by notes of rhubarb, tobacco, plums, cedar, eucalyptus, cherries in spirit and herbaceous scents.

red will be stealing your taste buds one can at a time.

250ml | 8,45 oz



GRAPE	Cabernet Sauvignon
COLOR	Ruby Red
VINTAGE	2023
APPELLATION	Vino Varietale D'Italia
ALCHOL CONTENT	13% vol.
YEARLY PRODUCTION	48,000 cans
CULTIVATION	Pergola and Guyot System
PLANT DENSITY	1,600 vines per hectare
YELD PER HECTARE	24,250 - 26,455 lbs.
PRODUCTION AREA	Cupello, ABRUZZO
HARVEST PERIOD	October
WINEMAKING	Hand harvested and transported to winery within 30-40 minutes. Grapes are destemmed, crushed, and transferred to fermentation tanks. Daily pump-overs for extraction of color and tannins. Post fermentation, wine is transferred to concrete tanks, malolactic fermentation completed.
FERMENTATION TIME	7-10 days
REFINEMENT	Concrete
NOSE AND TASTING	Scents of blueberries, blackcurrants and blackberries. Notes of rhubarb, tobacco, plums, cedar, eucalyptus, cherries in spirit and herbaceous scents.
PAIRINGS	Best paired with hearty, savory dishes such as Beef Brisket, Beef Bolognese, Pasta and Ragu, or Smoked Barbecue.
SERVING TEMPERATURE	64.4°F