

Cabernet Sauvignon

no added sulphites
“Senza”

We have returned to the winemaking of our origins: minimal processing, without the addition of sulphites and other recent oenological innovations. The “Parco Storico” and “la Lia” have always been the home of dragonflies, insects of ancient origin that symbolise freedom, balance and purity.

Characteristics

This wine is a careful selection of Cabernet Sauvignon. It shows bright ruby with purplish highlights and boasts a clean, crisp, fruity nose with slight grassy notes. On the palate it is young, slightly tannic and grassy, soft and balanced. Due to its freshness and the characteristics that make it an early-drinking wine, it can be drunk throughout the meal, but particularly with red meats and medium-mature cheeses. It is especially suitable for pairing with typical regional dishes and formajo imbriago. It is best served at a temperature of around 18°C to underscore its typicity.

Profile Contents

grape varieties	Cabernet Sauvignon
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2002/2007
soil	gravelly sand/silty clay
vine spacing	2.80 x 1.00 m
pruning	spurred cordon
yield/hectare	8 - 9 t
alcohol content	12.50 vol.%
acidity	5.80 g/l
ph	3.50

Vinification

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, addition of cultured yeasts. Maceration for 6-7 days followed by drawing off the lees. Pumpover repeated 3 or 4 times a day. Primary fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is cold stabilised to avoid the precipitation of tartaric acid and bottled in sterile conditions following aseptic filtration.

**BOTTLE
TECHNICAL INFO**

cl. 75
screw cap



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560584

BOX ITF CODE



1 8032535560581



GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



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