

Aquilæ Cabernet Sauvignon

Terre Siciliane
Indicazione Geografica Protetta



Wine type red – Terre Siciliane IGP

Grapes 100% Cabernet Sauvignon

Area of production Agrigento, Palermo and Caltanissetta provinces

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 8 tonnes

Harvest end of August, beginning of September

Fermentation small steel and cement tanks at 26°C with 4 daily repassings of must over the grape dregs

Maceration 6 - 8 days

Malolactic fermentation totally carried out

Ageing 8 months in concrete tanks

Bottle ageing 3 months before release

Serving temperature 18°C

Suggested glass type medium-sized glass, slightly balloon-shaped

Tasting notes

Colour deep ruby red;

Bouquet typical deep and flawless varietal notes of blackcurrant and plum alternate with intense and seductive hints of walnut husks, green bell pepper, tobacco and mint;

Taste powerful and decisive with a strong personality, combined with an appealing softness which makes the wine dynamic and fresh, with lively tannins;

Food pairing excellent with pappardelle pasta with wild boar ragout, rigatoni alla matriciana (bacon, tomato, olive oil and onion sauce), lamb stew. Also a winning combination with veal cheeks cooked in the very same wine, sweet-and-sour lamb, pork shanks with sauce. Preferably with aged, hard cheeses.