



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Crudo Nero d'Avola Cabernet Sauvignon

Domaine viticole: Mare Magnum Srl



DETAILS

Type:	Vin rouge
Millésime:	2022
Pays - Région:	Italien - Sizilien
Cépage:	Nero d'Avola / Cabernet Sauvignon
Douceur:	demi-sec
Unité:	0.75 l
Appellation:	DOC DOC Sicily
Appellation (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Teneur en alcool (% vol.):	14,00 vol.%
Sucre résiduel:	9,50 g/l
Acide:	4,00 g/l
Elevage:	Chips, Powder, Strands, Shelves
Allergènes:	contient des sulfites
Température de dégustation:	16-18 C
Lagerfähig bis:	2023-2024
Particularités:	?

Prix obtenus

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Weinbeschreibung

Nero d'Avola and Cabernet Sauvignon are fermented separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are then blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon.

Conseil de mariage de mets

Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16°C.

Vinification

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