

Parol Vini S.r.l.

Cabernet Sauvignon Sicily I.g.p.

Classification:

Protected Geographical Indication

Grapes:

Cabernet Sauvignon

Lands:

Cultivated in different soils, but it prefers heavy or rich soils. The predominant land is the plain (70%) and to a lesser extent the first hill (30%).

Alcoholic degree:

14% in Vol.

Area of origin:

Sicily Region - Southern Italy

Production technique:

The grapes are harvested at full ripeness. Then, traditional vinification with maceration more or less prolonged (some days) at controlled temperature. The average maturation period varies between 6 and 12 months.

Sensory analysis:

The color is intense red with purple shades. The scent is intense, pleasing with a typically herbaceous note, especially in young types. With aging, the secondary scents are enriched up to the classic goudron. The flavor is full, dry, with medium intensity. Round and with good balance.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

It fits very well with meat and game dishes, seasoned cheeses. Serve at cellar temperature 64-68 F.



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