

THE
WANTED
CAB

CABERNET
SAUVIGNON

VINO ITALIANO





THE WANTED CAB

GRAPES:

100% Cabernet Sauvignon

VINEYARD AREA:

The regions of Puglia and Sicily. These two Southern Italian regions are ideal for the proper maturation of this grape variety.

TRAINING:

Guyot; The plants are an average of 25 to 40 years old, with a plant density which ranges from 4500 to 5000 plants per hectare.

HARVEST:

Manual picking in mid to late September.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 24°-25°C for 10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. Following fermentation the wine is kept in contact with the skins for an extra 3 days to maximize extraction of colors and tannins. After racking, malolactic bacteria are added to induce the secondary fermentation.

AGING:

40% of the wine for 10 months in American oak barriques.

WINEMAKER'S NOTES:

Dark garnet in color, this wine begins with an extremely pleasant and dusty aroma of blackberry, black cherry, vanilla and chocolate. In the mouth it is rich, juicy and succulent, with elegant oaky notes. Full bodied yet balanced and complex, it displays a long and spicy lingering finish.

