



Parol Vini S.r.l.

TECHNICAL SHEET

CABERNET SAUVIGNON TERRE SICILIANE IGP

PROTECTED GEOGRAPHICAL INDICATION (PGI).



∞ ◆ **CLASSIFICATION:** _____

Protected Geographical Indication (PGI).

∞ ◆ **GRAPES:** _____

Cabernet Sauvignon at least 85%; up to 15% of other black grape varieties allowed.

∞ ◆ **SOIL:** _____

It is grown in different soils, however it prefers heavy or skeletal soils. The prevailing location is the plain (70%) and to a lesser extent the first hill (30%).

∞ ◆ **ALCOHOL CONTENT:** _____

14% vol

∞ ◆ **REGION OF ORIGIN:** _____

Sicily Region – Southern Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are harvested when fully ripe. They undergo traditional vinification with more or less prolonged maceration (a few days) at a controlled temperature. The average maturation period varies between 6–12 months.

∞ ◆ **SENSORY PROFILE:** _____

The colour is intense red with purple reflections. The scent is intense, pleasant with a typically herbaceous note especially in the young types. With ageing the secondary aromas become enriched to the classic goudron. The flavour is full, dry, with a medium-intense body. Round and with good balance.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

It adapts very well to meat and game dishes, cured meats and mature cheeses. Serve at cellar temperature 16–18 °C.

∞ ◆ **LOGISTICS DATA:** _____

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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