

FARNITO

CABERNET SAUVIGNON

I.G.T.

Produced from grapes grown in our particularly suited vineyards in Gaville (Florence) and our high-density vineyards in Chianciano/Montepulciano (Siena).

Vinification: fermentation takes place in individual tanks for the grapes of each vineyard, with controlled temperature maceration on the skins for 10-15 days at 25-29°C (77-84°F).

Finishing: in the spring, once the malolactic fermentation is complete, the separate crus are assembled, and the wine placed in small oak barrels where it remains a long time.

Color: ruby red with orange reflections.

Bouquet: clean and intense, with complex hints of spices, licorice, vanilla, and cherries.

Flavor: full, rich and persistent with a great, elegant tannin structure and finish.

Alcohol: 13,50% by volume.

Serving temperature: 20°C, 68°F in a decanter.

Gastronomy: roasts, game, and Tuscan cheeses.

