

TECH SHEET

MUSÌTA Cabernet Sauvignon IGP Sicilia
(will be DOC Sicilia from the 2012 vintage)



VARIETY: 100% Cabernet Sauvignon

VINEYARD LOCATION: Baronia

SOIL TYPE: Clayey

ALTITUDE: 300 meters (approx. 985 feet) above sea level

TRAINING SYSTEM: Espalier, Guyot-pruned

CROP YIELD: Approx. 8 tons per hectare i.e. 3.2 per acre

HARVEST: Exclusively by hand, in small crates holding 15 kilos i.e. 33 pounds each so the grapes remain intact and fresh

VINIFICATION & AGEING: The grapes, all estate-owned and grown, are de-stalked and soft-pressed, then fermented at a controlled temperature of 22-23° C (71.6-73.4° F), with subsequent malolactic. A portion of the wine is aged in French oak barrels for 8 months previous to bottling.

TASTING NOTES: Brilliant crimson in color, the bouquet is fragrant and intense, showing abundant red fruit and berry aromas with lively notes of black pepper confirmed on the full, elegant and appealing palate.

SERVING TEMPERATURE: 18° C (64.4° F)

FOOD PAIRINGS: Red meat, roasted or grilled are ideal matches though it is a versatile red that goes with flavorful pasta recipes, particularly with red sauce, and a wide variety of structured dishes.

ALCOHOL CONT.: 14% by vol. (abv naturally varies slightly depending on vintage)