

CABERNET

SAUVIGNON



Pilandro®

A classic from the world of wine. Great variety that gives a structured wine, rich and with a soft and enveloping tannin that tempts you to another sip. The aging in wood grants this product unique sensations.

Serving temperature 16-18°C

Recommended combinations:
wine for the whole meal and for the best occasions. Ideal with red meats and elaborate dishes



Available formats:



DESCRIPTION

VARIETY:

Cabernet Sauvignon 100%

VINEYARD:

Located at 60/80 m.s.l.m. south-southeast exposure in clayey cretaceous soil, in the lower Garda area in Desenzano d / G

HARVEST:

Mechanics at the end of October with rapid delivery of the grapes to the cellar

VINIFICATION:

Destemming and subsequent maceration on the skins during alcoholic fermentation for about 10 days. At the end of the same, the wine proceeds with the malolactic fermentation in steel, followed by racking and pressing of the marc

MATURATION:

Aging in tonneaux for about 12 months

VINTAGE: 2021

ABV: 15%

PILANDRO WINE SHOP

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