

ALESSANDRO BERSELLI

Signature Collection

CABERNET SAUVIGNON TOSCANA I.G.T.

Grape Varietals: 100% Cabernet Sauvignon.

Average age of the vines: 25 years.

Soil: clayey and silty.

Harvest Period: second half of September.

Vinification: soft pressing, followed by traditional red wine fermentation with daily reassembly and crowding. At the end of the fermentation process, the wine is aged for 12 months in barriques and tonneaux.

Alcohol Content: 13% by vol.

Residual Sugar: 4 grams per liter.

Color: deep ruby red with purple tones.

Aroma: an outstanding wine with both fruity and spiced aromas, such as dark chocolate, plum jam, black pepper, vanilla, and ripe berries.

Palate: a powerful and important wine with a long finish and great persistence. The tannins are strong yet smooth, making the wine very harmonious.

Food Suggestions: meat sauces, beef stew, grilled meat, wild game.

Serving Temperature: 16-18 °C / 61-64 °F.

