

MUSÍTA



Cabernet Sauvignon Sicilia "Nahla" IGP 2019

Grapes:	100% Cabernet Sauvignon
Region:	Sicily
Vineyards:	From vineyards located in Baronia
Exposure:	North
Altitude:	985 feet above sea level
Soil:	Clayey terrain
Vine Training:	Guyot-trained
Vine Density:	1,214 vines per acre
Vine Yield:	5.5 lbs. per vine
Total Production:	5,000 bottles
Vinification Process:	The hand-picked grapes are placed in boxes containing 33 lbs., then de-stalked and are macerated on the skins for 72 hours at 46.4° F. After that the grapes undergoes slow fermentation at 73.4° F with timer-regulated pumpovers and racking after 12 days' alcoholic fermentation. This is followed by malolactic fermentation.
Aging Process:	The wine is fine-tuned in stainless steel vats and, partly, in oak barrels for eight months.
Alcohol Content:	14.00%
Tasting Notes:	Brilliant crimson in color, the bouquet is fragrant and intense, showing abundant red fruit and berry aromas with lively notes of black tea confirmed on the full, elegant and appealing palate.
Winemaker:	Giorgio Flessati / Mattia Filippi
Winery Philosophy:	Ideally interpreting and expressing the precious fruit of our terroir.
Cellaring:	Up to 2 years
Bottled:	April
Closure:	Cork
Food/Menu Pairing:	Pairs well with red meat, roasts, grilled meat and seasoned cheeses.