


Chiusa Grande





PERLA ROSSA
CABERNET – SAUVIGNON IGT
ORGANIC

GRAPES:
CABERNET-SAUVIGNON

HARVEST:

The harvest takes place during the third decade of September, when the grapes have reached complete biological ripeness, assessed on the basis of the sugar content, pH, total acidity and polyphenolic potential.

The grapes are harvested by hand, respecting their integrity and organoleptic characteristics.

WINEMAKING:

The vinification takes place respecting tradition and respecting the most modern methods of red wine production. After the selection of the best grapes, the same are de-stemmed, refrigerated at 8 ° C and placed in the winemaker, where the skins remain in contact with the must for about 20 days, at a controlled temperature that from the initial 8 ° C rises up to a maximum of 25 ° C.

During this period periodic pumping over and delestage are carried out which allow a more homogeneous contact of the skins with the must. This favors the extraction of the noble elements of the skins that will bring the personality to the future wine. At the end of the alcoholic fermentation and the extraction phase, the wine is separated from the skins by soft pressing and left to decant in steel tanks, where the malolactic fermentation starts with the inoculation of malolactic bacteria. Once this second fermentation is finished, the wine is decanted into steel tanks waiting to be bottled. The wine is released on the market after a further 3 months of bottle aging.

The rules laid down by the legislation for the production of organic wines are respected in all stages of winemaking, to guarantee and protect the authenticity and wholesomeness of the wine.

ORGANOLEPTIC PECULARITIES:

COLOUR: Intense red with slightly garnet reflections

BOUQUET: Its smell is typical of the grape it comes from, it is intense and persistent, with pleasant sensations of pepper and chilli, with clear spicy and toasted hints. The harmony and balance between its aromatic components give this wine a unique and unmistakable typical bouquet

FLAVOUR: Full-bodied and persistent, full and harmonious; it has a strong personality and taste of remarkable pleasantness and intensity, smooth and elegant tannins.

FOOD MATCHING: ideal paired with red meats, typical salami and aged cheeses.

CONSERVATION: Store the bottle in a cool place at a temperature of 8-10 ° C

ALCOOL: 13,5%

SERVIZIO: Serve at 18 ° / 20 ° taking care to air the wine before consumption