



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Crudo Nero d'Avola Cabernet Sauvignon

Bodega: Mare Magnum Srl



DETAILS

Tipo de producto:	Vino tinto
Añada:	2022
País de origen - Región:	Italien - Sizilien
Varietades:	Nero d'Avola / Cabernet Sauvignon
Sabor orientativo:	semidry
Contenido de la botella:	0.75 l
Calidad:	DOC DOC Sicily
Calidad (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Grado alcohólico (% vol.):	14,00 vol.%
Azúcar residual en g/l:	9,50 g/l
Acidez:	4,00 g/l
Elaboración:	Chips, Powder, Strands, Shelves
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	16-18 C
Lagerfähig bis:	2023-2024
Características especiales:	?

Premios obtenidos

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Weinbeschreibung

Nero d'Avola and Cabernet Sauvignon are fermented separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are then blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon.

Recomendado con el siguiente plato...

Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16°C.

Vinification

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