

# Cantico

## Cabernet Sauvignon Terre di Chieti IGT



CANTINE MUCCI

<b>Grapes</b>	100% Cabernet Sauvignon
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	Plateau; 180 metres above sea level
<b>Type of Soil</b>	Medium texture
<b>Training Method</b>	Abruzzese Pergola 2,50m x 2,50m, renewal shoot
<b>Planting Density</b>	3500 plants per hectare
<b>Harvest</b>	From the 20 <sup>th</sup> to the 25 <sup>th</sup> of September (variable data)
<b>Maceration</b>	Ganimede System thermo conditioned; adding selected yeasts; maceration temperature 27-29°C; lasting 9 days
<b>Fermentation</b>	After the filling of the barriques, malolactic fermentation starts; decanting after 15 days
<b>Refining</b>	Aging in medium toasted French oak barriques for 12/13 months; climate-controlled wine cellar; decanting and topping up throughout the period
<b>Analytical Data</b>	Sugar content 21 Babo; alcohol 14%; total acidity 5,80; pH 3,60; total acidity 3,5 gr/l
<b>Sensory Evaluation</b>	Intense ruby red colour; hints of blueberries, blackberries, spices, eucalyptus and a slight herbaceous component; velvety, excellent structure and elegant tannins
<b>Food Pairing</b>	It goes very well with game, grilled meats, cold cuts and seasoned hard cheeses. Serve at 18-20°C

