



**BORGOMAGREDO**

*Anticipare il Domani*

## CABERNET SAUVIGNON

*Friuli Grave DOC*

**Borgo Magredo's Cabernet Sauvignon** is produced with mature vines whose roots dig into the stony Grave terrain. Cultivated according to the Guyot system, these wines do not produce more than 65 tons per hectare.

Around mid September the grapes are harvested and immediately de-stemmed and placed in proper wine-making containers where they stay for 4 days. Pressing follows and the partially fermented must completes the wine-making stage in steel containers. The refining process comes next – still in steel – for the majority of the mass. Meanwhile, a small portion of the wine is placed in barriques for a brief period of time. Once the masses are recomposed the wine is bottled.

This wine is intensely ruby-red in the glass and it gives off distinct hints of small red berries. Its finish is characterized by an intriguing hint of vanilla and licorice. The mouth will delight in its body with soft, silky tannins. Warm and engulfing, it is characterized by a pleasant hint of mature fruit.

