



# NÈPRICA CABERNET SAUVIGNON



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**APPELLATION** Cabernet Sauvignon IGT (Typical Geographical Indication) Puglia.

**GRAPES** Cabernet Sauvignon. A careful selection of grapes grown on our two estates; the Maïme estate in S. Pietro Vernotico and the Bocca di Lupo estate in Minervino Murge

**VINTAGE** 2018

**PRODUCTION** Grapes were harvested and immediately brought to the cellar where fermentation took place in temperature controlled stainless steel tanks. Maceration on the skins was performed at a temperature that did not exceed 28 °C (82 °F) over a period of eight to ten days. Malolactic fermentation was completed by the beginning of winter. The wine was left to age for approximately 8 months in stainless steel vats and an additional period of 4 months in the bottle.

**ALCOHOL** 14 % vol.

## TASTING NOTES

**Color** ruby red with violet highlights

**Aroma** Pleasant aromas of raspberries, wild berries, with light balsamic notes and hints of cacao

**Flavor** soft entry, full-bodied with well-rounded supple tannins.

**SERVING TEMPERATURE** 60-64 ° Fahrenheit (16-18 ° centigrade)

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