



## NEPRICA CABERNET

### Classification

Cabernet Sauvignon Puglia IGT

### Vintage

2019

### Grape variety

Cabernet Sauvignon

### Vinification and aging

Harvested grapes were fermented in temperature controlled stainless steel tanks. Maceration on the skins was conducted at a temperature that did not exceed 28 °C (82 °F) for approximately 8-10 days. Malolactic fermentation was completed by the beginning of winter. The wine was aged in stainless steel vats for about 12 months and an additional period of 4 months in the bottle.

### Alcohol content

14.5% by Vol.

### Historical data

Viticulture in Apulia is history and at the same time innovation. The Tormaresca estate is the expression of these two spirits. Character, personality and the potential for high quality are the characteristics that the Apulian territory imparts to all varieties grown here, indigenous or not. The Antinori family started investing in the area in 1998 as they believed that this is one of the most promising regions in Italy for producing top quality wines with a strong territorial identity. Tormaresca has two estates located in the most highly regarded areas for the production of high-quality wines: The Bocca di Lupo Estate in the heart of the Castel Del Monte DOC appellation; and Masseria Maïme in one of the most beautiful areas of Upper Salento.



### Tasting notes

NePriCa Cabernet is ruby red in color with violet hues. Aromas of currants and blackberries dominate the nose, followed by delicate balsamic notes of vanilla, tobacco and cocoa. Its palate is supple, full-bodied, with sweet tannins, approachable and pleasantly drinkable.