



# NÈPRICA CABERNET SAUVIGNON



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

**GRAPES** Cabernet Sauvignon. A selection of grapes cultivated in the vineyards of our Maime estate in San Pietro Vernotico (BR) and from our Bocca di Lupo estate in Minervino Murgia (BT).

**VINTAGE** 2017

**PRODUCTION** The grapes were picked and then fermented in temperature-controlled stainless-steel tanks. The fermentation, carried at temperatures held to a maximum of 82° Fahrenheit (28° centigrade) lasted from eight to ten days. The malolactic fermentation was completed by the beginning of winter. A period of further aging, first eight months in stainless steel, then an additional four months in bottle, preceded commercial release.

**ALCOHOL** 14% vol.

## TASTING NOTES

**Color** An intense ruby red with light hints of purple.

**Aroma** Pleasurable sensations of black cherries and raspberries.

**Flavor** Full-bodied with round and well structured tannins.

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

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