



CANTINE MUCCI

"Cantico" - Cabernet Sauvignon

Terre di Chieti - Indicazione Geografica Tipica

Production Zone: Municipality of Scerni, Chieti Province; plateau at 180 meters a.s.l., medium blend terrain.

Place of production and bottling: Vallone di Nanni district, Torino di Sangro (CH), Abruzzo, Italy.

Type of Grape: Cabernet Sauvignon 100%

Cultivation System: 1.20 x 3.00 meter rows, cordon-trained and spur-pruned.

Harvest Period: from September 20 to 25

Sugar Content: 23,5° Brix.

Crushing: destemming and crushing with low speed horizontal grape crusher. 5% of whole grapes are added to the maceration tank. Temperature of the crushed grapes is 20°C.

Maceration: with "Ganimede" heat control system; selected yeast cultures, are introduced. Maceration temperature at 27-29°C to 7° Brix, temperature at 28-30°C to 0 Brix. Maceration lasts 9 days, with must pumped over the grape dregs twice a day, and one délestage every 4 days.

Racking: after 11 days with no residual sugars.

Pressing: horizontal pneumatic press with closed steel cage; maximum 1.5 bar pressing cycle. Filling of barriques.

Malolactic Fermentation: after barriques are filled, malolactic fermentation is primed with Leuconostoc Oeni cultures. Racking and sulphur treatment after 15 days.

Maturation and ageing: barriques storage in temperature and humidity controlled ambient, decanting and topping up through to July. Bottling in September.

Analytical Data: alcohol 13.50; total acidity 5.80; pH 3.60. Sensory Evaluation: deep ruby red colour, ample, airy aroma that embraces a slight grassy note but also hints of raspberry, blackberry, cherry and violet. The soft, well-structured flavour has a pleasing tannic weave.

Table Companions: served at 18°C will wash down tagliatelle with meat and tomato sauce, pappardelle

pasta with duck sauce, cannelloni, and can be served with main courses such as roast pigeon, pheasant, roast mutton, beef marrowbone stew, and finally, accompanies very ripe hard paste cheeses such as several types of pecorino.

Wine Grower: Nicola Mucci,

Wine makers: Valentino Mucci, Leo Cantarini.

Export manager: Aurelia Mucci, Maurizio Lattanzio.



Bottle: 0,750 ml
box: 6 bottles