



EMPSON & CO.
Experience Italy in a Wine glass



Cabernet Sauvignon Sicilia IGT

Brilliant berry red in color, the bouquet is fragrant and intense, showing abundant red fruit and berry aromas with lively notes of black tea confirmed on the full, elegant and appealing palate.

Wine exported to: Australia, Switzerland, Slovakia, Bermuda, Austria, United Kingdom, Canada, USA, Singapore, New Zealand, Serbia, Puerto Rico, Turks and Caicos

Most recent awards



Winemaking and Aging

Grape Varieties: 100% Cabernet

Length of alcoholic fermentation: 12 days

Type of yeast:	Selected
Fermentation temperature:	74 °F (23 °C)
Maceration technique:	Traditional
Length of maceration:	72 hours
Malolactic fermentation:	Yes
Aging containers:	Stainless steel and partial oak
Aging before bottling:	8 months
Aging in bottle:	Several months
Closure:	Cork



Organic:	No
Vineyard location:	From vineyards located in Baronia
Soil composition:	Clay
Vine training:	Guyot
Altitude:	300 meters (984 feet) above sea level
Vine density:	3,000 vines per hectare
Yield:	5.5 lbs per vine
Exposure:	Northern
Time of harvest:	Late August to early September
Total yearly production (in bottles):	5,000



Tasting Notes and Food Pairings

Tasting notes:

Brilliant crimson in color, the bouquet is fragrant and intense, showing abundant red fruit and berry aromas with lively notes of black tea confirmed on the full, elegant and appealing palate.

Serving temperature:

Best at 14-16 °C (57.2-60.8 °F).

Food pairings:

Pairs well with red meat, roasts, grilled meat and aged cheese.

Aging potential:

Up to 2 years

Alcohol:

14%

Winemaker:

Giorgio Flessati / Mattia Filippi