

THE WANTED THE WANTED ITALY CABERNET SAUVIGNON

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TECHNICAL DETAILS

The Estate

The regions of Puglia and Sicily. These two Southern Italian regions are ideal for the proper maturation of this grape variety.

Wine Making

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 24-25°C for 10 days.

Food Suggestions

Pairs well with beef, pasta, and lamb based dishes.

TASTING NOTES

Dark garnet in color, this wine begins with an extremely pleasant and dusty aroma of blackberry, black cherry, vanilla and chocolate. In the mouth it is rich, juicy and succulent, with elegant oaky notes. Full bodied yet balanced and complex, it displays a long and spicy lingering finish.

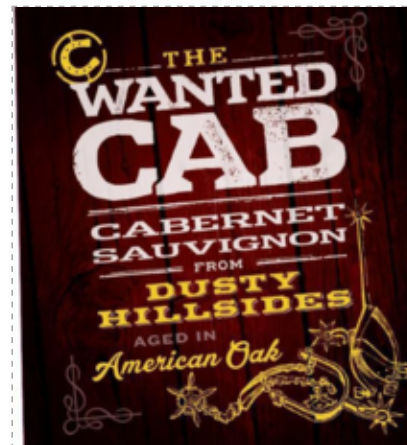
Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here.](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12pc)
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

