

OLTRESOGNO

CABERNET SAUVIGNON TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 3.5 ha
Soil composition: mostly loose/sandy, clay and limestone
Training method: Guyot
Elevation: 0-196 ft a.s.l.
Vines/ha: 4,900 vines/ha
Exposure: South/South-West
Vines age: 2-10 years
Harvest time: September
First vintage: 2015
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cabernet Sauvignon
Fermentation
Container: stainless steel tanks and concrete vats
Length: 3 weeks
Temperature: 61-66 °F
Maceration
Technique: on the skins
Length: 15-18 days
Aging
Container: new and used 5hl barriques
Wood: French oak
Length: 10 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 14.5%
Acidity: 4.9 g/l
Dry extract: 29.9 g/l



FOOD PAIRINGS

Pairs well with a variety of foods, especially starters featuring sliced cold cuts and cheeses.
Perfect with pasta dishes topped with meat or vegetable sauces. Also great with grilled or quickly fried meats.



TASTING NOTE

Intense ruby-red color. The bouquet on the nose displays the typical fruity and spicy hints of the grape variety. On the palate, it is dry, smooth, and well balanced between ripe, silky tannins and fresh, spicy aromas. Long, fruity, and spicy finish.

PRODUCER PROFILE

Estate owned by: Feudi di San Gregorio (Capaldo family)
Winemaker: Lucia Minoggio
Total land under vine: 30 ha
Winery production: 180,000 bts
Region: Tuscany (Italy)

