



**LOCATION:**  
Italy > Veneto > Merlara

**VARIETY:**  
Cabernet Sauvignon

**WINEMAKER:**  
Fabrizio Fichera



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## SCIENCE

ABV: 12.5%  
%SUGAR RATE: 6 g/L  
TOTAL SO<sub>2</sub>: 75 ppm  
TOTAL ACIDITY: 5.6 g/L

# La Torretta Cabernet Sauvignon

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## EXPERIENCE

**NAME:** The Cabernet Sauvignon name pays homage to its parent grapes, Cabernet Franc and Sauvignon Blanc. A young cultivar that is currently the most popular in the world.

**CHARACTER:** Deep ruby red color with energetic fruits like cassis, blackberry, and plum. Accents to the fruit include, violet flowers, herbs, smoked wood, and spice, with medium tannin, both satisfying and reserved.

**ENJOY WITH:** Recommended with tender cuts of beef, roasted and braised meats, excellent with hard aged cheeses.

**BEST RESULTS:** Serve at 58-62° F, allow the wine to breath up to 30 minutes before serving.

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## EXPRESSION

**FERMENTATION:** Hand-picked grapes, soft pressing and destemming, fermentation at controlled temperature and maceration for 10 days.

**ELEVAGE:** 60 days in stainless steel tanks before bottling.

**FINING AND FILTERING:** The wine stays in tank at controlled temperature and then filtered. Not vegan.

**SULFUR:** Added at pressing to preserve the grapes and then during bottling if necessary.

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## SOURCE

**FARMING:** Practicing sustainable methods like sexual confusion for insects reducing the need for sprays.

**LAND:** Sourced from approximately 10 hectares in the Merlara region in southern Veneto.

**VINE:** Young Guyot trained vines. Average vine age is 10 years.

**HARVEST AND PRODUCTION:** Hand-harvested fruit, an average of 4,200 cases produced.

