



Nispoli

Cabernet Sauvignon is the most famous grape variety in the world because it is capable of adapting to the most varied climates by making its terroir of origin its own. Nispoli is our expression of Cabernet in an Apulian way, with its usual aromatic power to the nose and the elegance of taste conferred by our unrepeatable climate and careful cellar choices.

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- Grape variety:** Cabernet Sauvignon 100%
Denomination: IGP (Protected Geographical Indication)
Altitude: 400 meters above sea level
Exposure: South
Type of soil: calcareous, clay
Type of management: organic
Training system: Guyot
Density of vines per hectare: 5,000
Yield: 8,000 kg/ha
Year of planting: 2000
Harvest time: early October
Fermentation: it is carried out in stainless steel tanks at a controlled temperature
Fermentation temperature: 22/24°C
Length in contact with the skins: 10 days
Malolactic fermentation: done
Maturation: in 10 hl French oak barrels for 9 months
Bottling aging: at least 9 months
Alcohol content: 14% Vol.
Aging potential: 8 years
Tasting notes: it has a beautiful aromatic charge. Its aroma is complex and refined which reverberates tones of wild fruit and red berries, blond tobacco, peppercorns, an ensemble of aromatic herbs and floral transfers. The gustatory system is well calibrated in balance, with tapered tannins and tasty fresh-savory incursions. The persistence is durable.
Serving temperature: 18°C
Food pairing: it is ideal if paired with pasta seasoned with fine sauces, it goes well with red meats, game and aged cheeses.