

# CASSIUS CABERNET

Producer **Viticoltori De Conciliis**



## Appellation

Paestum Rosso I.G.T.

## Wine Type

Red

## Vintage

2012

## Grape Variety

Cabernet Sauvignon 100%

## Sensory Characteristics

Ruby color, full and fat in the glass. Intense nose and full, long-lasting, highly complex. Alcohol immediately struck dragging the black cherry and blackberry, hound notes of white pepper, mint and chocolate. The cocoa takes over in the final nose with sweet spice and eucalyptus to complete the picture. Powerful entry on the palate, full expression alcoholic and sweet notes of fruit and chocolate, intense feeling presence, warmth, richness of flavor that embraces all, a pleasant sensation of freshness in the long, clean finish. An ideal companion for grilled meat, found perfect match with the game and with the succulent preparations of Italian haute cuisine.

## Harvest

Mid-September

## Vinification Process

After a careful selection in the vineyard, the grape harvest is again selected in the cellar then de-stemmed and crushed with rubber rollers and started in small conical section 10 hl stainless steel temperature controlled, ideal for a quick and environmentally friendly extraction of color and perfume. Fermentation takes place with wild yeasts and developed for five days at a temperature of 26-28 Celsius. After malolactic fermentation, which also takes place in stainless steel, the wine is aged for 24 months in oak barrels from 3000 liters to mature and enrich its bouquet, resting after bottling another six months before starting his own way in the world.

## Alcohol Content

14,5%

## Soil Type

Clay and marl on the hillside, single vineyard plot of Thirty Years

## Vine Cultivation System

Simple Espalier with Guyot pruning

## Grape Yield

70 quintals per hectare

## PRODUCTION ZONE

Country: Italy  
Region: Campania  
Area: Prignano Cilento -  
Salerno



## CAPITAL WINES

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