

Fantinel

TENUTA SANT' HELENA



CABERNET SAUVIGNON

Bright ruby red with garnet tinges, redolent of notes of the forest floor and spices, with a full-bodied palate. This magnificent international wine is aged slowly in oak barrels to develop its finest characteristics and reveal its graceful elegance.

Origin: IGT Venezia Giulia - Company owned vineyards.

Grapes: Cabernet Sauvignon.

Vinification: hand-harvest; partial "*appassimento*" (drying method) of the grapes (about 20%) for eight weeks; submerged-cap maceration for 25 days. Aged for about 18 months in 30-60 hl Allier and Slavonian oak barrels.

Appearance: deep ruby red, tending to garnet.

Nose: concentrated, powerful, characteristic, redolent of forest fruits. With age it acquires spicy hints and becomes almost velvety.

Palate: full-bodied, rounded and austere, it softens with age.

Alcoholic strength: 13,5% vol.

Ideal serving temperature: 18-20°C.

Pairings: roast meat, poultry, game; meat braised in this wine is extraordinarily good.