

CANTINA IMPERATORI

VITICOLTORI IN ITALIA



CABERNET SAUVIGNON I.G.P. LAZIO

Cabernet Sauvignon, praised by Pliny the Elder in his monumental work *Naturalis Historia*, under the name of Biturica because it was cultivated by the Bituriges who lived on the northern side of the Pyrenees at that time. Adaptable to almost any climatic condition, here it has found warm and sunny terrains, ideal for the production of red wines with great structure and longevity.

BLEND	— Cabernet Sauvignon 100%
PRODUCTION ZONE	— Frascati
AREA UNDER VINE	— approximately 2 ha
VINEYARD ALTITUDE	— approximately 300 m a.s.l.
TERRAIN TYPE	— of volcanic origin, compact and clayey texture
TRAINING SYSTEM	— VSP (Vertical Shoot Positioning) spurred cordon
PLANTING DENSITY	— 5,700 vines per hectare
YIELD PER PLANT	— 1 kg
YIELD OF GRAPES INTO WINE	— 70%
YEAR OF PLANTING	— 2012
HARVEST TIME	— early October
HARVESTING	— manual harvesting of grapes into crates
VINIFICATION	— soft crushing, and prefermentation cold maceration of grapes
ALCOHOLIC FERMENTATION /MACERATION	— in stainless steel at a controlled temperature, frequent délestage and daily pumping over
MALOLACTIC FERMENTATION	— carried out in wooden barrels
AGING	— in French oak tonneaux for at least 24 months,
AGING	— in bottle before release
COLOR	— very intense ruby red with delicate violet reflections and garnet nuances that increase as the wine ages
AROMA	— complex, ample and very fine, displaying notes of red fruits and marked scents of sweet spices
TASTE	— the palate expresses excellent structure with intense and enveloping tannins that reach perfect balance during aging
FOOD PAIRING	— with red meats, also raw, game and big meat dishes in international cuisine
SERVING TEMPERATURE	— 18/20°C