



TASCA
CONTI D'ALMERITA



PRODUCER PROFILE

Estate owned by: The Tasca d'Almerita family
Winemaker: Laura Orsi, Consulting
Winemaker: Carlo Ferrini
Estate founded: 1830
Winery production: 2,800,000 Bottles
Region: Sicilia
Country: Italy



Cabernet Sauvignon DOC Sicilia 2016

WINE DESCRIPTION

Tasca d'Almerita's experiments with this distinguished international red grape have led to the creation of this outstanding wine. This "Super Sicilian" has focused the world's attention on this island's extraordinary, but somewhat hidden, potential for creating truly impressive wines. A winner of many Italian and international awards, Tasca d'Almerita's Cabernet Sauvignon continues to gain devoted admirers in the market.

TASTING NOTES

Deep purple in color, aromas of red cherries and black fruits complement undertones of vanilla, black pepper, cinnamon, and mint. On the palate, it is silky, concentrated, elegant, and balanced with a persistent finish.

FOOD PAIRING

Pair this wine with roasted beef, mushroom sauces, roasted fennel-stuffed rabbit, and gravy-covered Yorkshire pudding.

VINEYARD & PRODUCTION INFO

Production area/appellation:	DOC Sicilia
Vineyard name:	San Francesco
Vineyard size:	23 acres
Soil composition:	Clay and Sand
Training method:	Espalier
Elevation:	1,815 feet
Vines/acre:	1,660
Exposure:	Southwestern
Year vineyard planted:	1985
Average Vine Age:	35
Harvest time:	October
First vintage of this wine:	1989
Bottles produced of this wine:	25,000

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	68-82 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	20 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	18
Length of bottle aging:	6

