

# I.C.OTIE®

italian wines

*Sicily's noble Cabernet Sauvignon reveals unexpected aromas, sparks new emotions and releases hidden energies.*



Qualification: I.G.T. Sicilia  
Grapes: Cabernet Sauvignon  
Color: deep ruby red  
Scent: determined with a note of spicy, smell of violets  
Taste: velvety and round  
Alcoholic content: 14% vol  
Ageing: in tank and in bottle  
Serving: 18-20° C/64-68° F

Training system: contropalliera  
Pruning system: spur pruned cordon  
Yield: low yield per hectare/acre  
Harvest period: half of September  
Altitude: 150-400 m/500-1300 feet  
Grape-picking: manual harvest

Wine-Making: the bunch is destemmed, fermentation with selected yeast, maceration on the skins, pumping over per day: 2-3  
Fermentation/Maceration period: 1-2 weeks  
Fermentation temperature: 22-24° C/72-75° F

## *Drink it at your leisure*

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