



*Solonio*

## CABERNET SAUVIGNON IGT - COLLE IMPERATORE

Grapes: Cabernet Sauvignon 100%  
Origin: Lanuvio, owned vineyards  
Terrain type: volcanic  
Altitude: 150 m above sea level  
Growing method: Guyot  
Facility density: 3.500 vine stumps per hectare  
Alcohol proof: 13.00%  
Vintage on sale: 2009

### Vinificazione

The grapes are de-stemmed and subject to soft pressing. Next, they undergo a 6-day maceration process at a temperature of approximately 28° C. - 65° F.; the must is removed (drained) in order to increase its concentration. The drained marcs are softly pressed and the wine obtained is successively subject to micro-oxygenization. It is then refined in steel tanks for 3 months, before refining for three more months in oak barrels.

### Il Vino

In the chalice, it's a violet red that's brightly intense. This wine gives off spicy aromas suggesting hints of leather, plum and ripe cherries. To the mouth, it is full-bodied with a flavorful tannin texture that is softened thanks to a light refining process in wood.

### Abbinamenti

This wine matches well with hearty dishes like grilled Florentine steak, lamb chops with rosemary, roasted pork and semi-aged cheeses.

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## LAZIO

Lazio region is a famous tourist spot and centered round Rome. The proximity of the *Tyrrhenian Sea* to the west plays an important role as the cool sea breezes temper the drier and warmer temperatures on the coast, whilst the mountainous area is subject to various macroclimates; despite being protected by the *Apennines* from the cold winds coming from the northeast. Nourishment for the grapes is provided by the lava and tufa soils that are rich in potassium. This type of soil is particularly suited to white grapes as it ensures a good balance of acidity.

