



Feudi del Pisciotto

MISSONI CABERNET SAUVIGNON SICILIA IGT

Sicily is a region in which many varieties give of their best, with Cabernet acquiring an absolutely unique personality. Devoid of the vegetable notes which are often an undesirable characteristic of this variety, Cabernet in Sicily produces excellent structure with a polyphenic element making it appropriate for long ageing.

Varietals: 100% Cabernet Sauvignon

Vineyard Location: Niscredi (CL)
Orientation: Southwest
Elevation: 110 mt
Trellising: Spur pruned cordon
Soil: Medium-textured soil, lightly sandy and pebbly

Vinification: Fermentation in stainless steel at controlled temperature. Total malolactic fermentation is carried out.

Ageing Process: In barriques (50% new, 50% used) for 10 months, with additional 5-6 months in bottle

Tasting Notes:
Flavor: Excellent structure, suitable for ageing
Pairings: Ideal with hearty pasta dishes, meat courses and mature cheeses

Alcohol Content: 13.5%
Serving Temperature: 16-17°C
Production: 9,000 bottles
Grapes: Cabernet Sauvignon (100.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea. It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.

