



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

# THE NOBLES



## Quercus Cabernet Sauvignon DOP (Denominazione di Origine Protetta)

**Grapes used:** Cabernet Sauvignon.

**Yield per hectare:** 70 quintals.

**Harvest:** Late september.

**Bottling:** Various batches.

### FERMENTATION

**Method:** maceration in stainless-steel tanks.

**Temperature:** 24 - 26 °C.

**Duration:** 15 days.

**Malolactic:** Yes.

**Oak ageing:** 9 months.

**Type of barrells:** French oak.

**In-bottle ageing:** 6 months.

### TASTING NOTES

Purplish red color with ruby-red reflections.

Complex and persistent aroma recalling blackcurrant and spices.

The palate is warm and dry, with a forthright character.

### ACCOMPANIMENT

Serve at 16° - 18°C. A perfect match for all full-flavored red-meat dishes, furred and feathered game, and cheeses.

Principe di Corleone - Pollara di V. Pollara & C. Sas  
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