



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

QUERCUS CABERNET SAUVIGNON

Denomination: SICILIA DOP (Protected Designation of Origin).

Elegant wine produced with Cabernet Sauvignon grapes harvested in the middle Sicilian hills. With a purple red color with ruby reflections, it has a complex and persistent aroma, reminiscent of blackcurrant fruits and spices. It has a flavor with great body and personality.

ENO-SENSORY ANALYSIS

Colour: Purple red with ruby reflections.

Aroma: Complex and persistent aroma of blackcurrant and spices.

Taste: It has a warm and dry taste, with a strong personality.

HOW TO TASTE

Pairings: Elegantly accompanies all important dishes based on red meat, game, game and cheese.

Recommended glass: Ballon Grande.

Serving temperature: 16°-18°C.

ON THE MARKET

Sizes: 75 cl.

Packaging: Cartons of six bottles.

AGRONOMICAL DATA

Grape variety used: 100% Cabernet Sauvignon.

Location area: Contrada Malvello, Monreale (PA).

Orientation and exposure of the vines: North - South.

Training system: Guyot.

Grape yield: 70 quintals/ha.

Harvest period: End of September.

Type of collection: Manual, in boxes.

ENOLOGICAL DATA

Alcohol content: 13.5% Vol.

Red vinification: The harvested grapes are vinified in red through maceration in stainless steel fermenters at a temperature of 24°-26°C. for 15 days.

Malolactic: yes.

Aging: in French oak barrels for 9 months.

Refinement: in the bottle for a period of 6 months.

