

Nispoli

Cabernet Sauvignon is the most famous grape variety in the world because it is capable of adapting to the most varied climates by making its terroir of origin its own. Nispoli is our expression of Cabernet in an Apulian way, with its usual aromatic power to the nose and the elegance of taste conferred by our unrepeatable climate and careful cellar choices.



Grape variety: Cabernet Sauvignon 100%

Denomination: IGP (Protected Geographical Indication)

Altitude: 400 meters above sea level

Exposure: South

Type of soil: calcareous, clay

Type of management: organic

Training system: Guyot

Density of vines per hectare: 5,000

Yield: 8,000 kg/ha

Year of planting: 2000

Harvest time: early October

Fermentation: it is carried out in stainless steel tanks at a controlled temperature

Fermentation temperature: 22/24°C

Length in contact with the skins: minimum 10 days

Malolactic fermentation: done

Maturation: in French oak barrels

Bottling aging: at least 9 months

Alcohol content: 14% Vol.

Aging potential: 8 years

Tasting notes: it has a beautiful aromatic charge. Its aroma is complex and refined which reverberates tones of wild fruit and red berries, blond tobacco, peppercorns, an ensemble of aromatic herbs and floral transfers. The gustatory system is well calibrated in balance, with tapered tannins and tasty fresh-savory incursions. The persistence is durable.

Serving temperature: 18°C

Food pairing: it is ideal if paired with pasta seasoned with fine sauces, it goes well with red meats, game and cheeses.