PANNUNZIO
— WINES —

GV PANNUNZIO

CABERNET SAUVIGNON CLÁSICO



Strain: Cabernet Sauvignon 100%.

Region: Barrancas, Maipú, Mendoza, a 800 masl.

Soil: Barrancas can be divided into 2 types of soil: silty surface with rocky structure (Mendoza River alluvial stones) to the north and deep sandy areas to the south.

Climate: It is characterized by the daily thermal amplitude, (up to 20° between day and night) and the warmth of summer. Barrancas has an arid temperate climate. It rains about 200mm on average per year.

Harvest: it takes place between the 22nd and 29th day of March at the very start of the day, when temperature is lower. Harvesting is carried out in plastic boxes of 20 kg.

Reception: is done on a grape-bunches selection belt, which guarantees health, cleanness and strain purity.

Production: after destemming, the grapes are transported in stainless steel buckets to the fermentation vessel.

Extraction: bleeding at 10 % .

Pre-fermentation maceration: a cold 72 hour pre-fermentation maceration is done at a 5°C temperature.

Yeasts: selected yeasts are used.

Alcoholic fermentation: takes between 7 and 10 days at a temperature of 26°C – 28°C. Three daily remounts are made until density reaches 1.020.
Then, two daily remounts until a density of 1.000 and one delestage during
fermentation (1.080 and 1.040 density).

Maceration: post-fermentation maceration of 4 to 7 days.

Malolatic fermentation: with native bacteria.

Aging: 10% of the wine, in French oak barrels.

Stabilization: unfiltered wine only stabilized by cold.

PH: 3.65.

Alcohol: 14 % Vol.

Tasting notes:
Its color is very bright garnet red. Spicy and fruity in character, raspberry, blackberry and cassis, cloves and cinnamon. Round, juicy, present and friendly tannins, with a very pleasant finish that invites you to continue drinking. It gets along very well with pasta, meat, and pot cooking.

Serving temperature: between 16°C and 18°C.

Enologist: Rolando Lazzarotti.