



NERONEIMPORTS

MORO

CABERNET SAUVIGNON

Style: Dry red wine

Colour: Deep, ruby-red color with a dense texture.

Aroma: Intense aromas recall blueberry, blackcurrant, and cherry, followed by violet, black pepper, and fern.

Taste: The taste is soft, with a youthful freshness that balances the perceptions and presents youthful tannins. An expression of the youth and longevity of the wine. A wine with a full body, elegance, and a long-lasting taste.

Food pairing: Grilled meat, lasagna, roast beef, Wellington.

Serving temperature: 16 – 18°C

Vineyard: Grassed terraces with marl. Southwest exposure.

Vine form: Single guyot

Harvest: Hand harvest, middle of October.

Vinification: 12 days of maceration and fermentation in a vinifier at 17 ° C. After fermentation, lightly pressed and then put in 2500L oak barrels.

Maturation: 1 year 2500L barrel, 2 years in the bottle

Bottling: 0,75L bottle with cork

