

# Villa Brici Cabernet Sauvignon

**A sophisticated, rich as well as fruit forward wine.**

**Colour:** classic ruby red with a light purple hue **Aroma:** blackcurrant, green pepper in pleasant, cedar tree and mint **Taste:** fresh but extremely pleasant with smooth tannins and a pleasing finish **The sommelier recommends:** Beef steak, minestrone, medium mature cheese, venison. Decided tastes for a wine with personality. **Serving temperature:** 60°F

## **Production**

### **Origin:**

- Brda wine-growing area
- Vineyard shape: terraced
- Altitude: 120 - 220 m
- Type of soil: marl and sandstone
- Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

### **Grapes**

- Variety: 100% Cabernet Sauvignon
- **Harvesting:** exclusively handpicked grapes
- **Fermentation and maturation**
  - Vinification: 8 - 10 days at 25 - 28°C
  - Fermentation: 30% in French and American barriques; 70% in stainless steel
  - Maturing: 30% in French and American barriques for 12 months (Sur Lie); 70% in stainless steel
  - Malolactic fermentation: partial

### **Pairings**

- Pasta / Risotto
- Red meat
- Cheese

### **Vintage**

2015

### **Volumes**

750 ml

### **Occasions**

- Dinner party
- Celebration
- Bbq and casual dining
- Sports session/games night

