

ORGANIC WINE



## RASULA

*Cabernet Sauvignon organic*



### DESCRIPTION:

The dialect format "Rasula" is the literally neranining for the passage between two vineyards.

Characterized by intense red color, this wine has a wide scent, hints of aging in oak barrels and an intense flavor.

It is full-bodied and full of character with excellent persistence.



### CLASSIFICATION:

*I.G.P Terre Siciliane*

### VINEYARD LOCATION:

*Nisseni Castles*

### SOIL AND ALTITUDE:

*Red sandy soil, 200 m. asl*

### GRAPES VARIETIES:

*100% Cabernet Sauvignon organic*

### TRAINING SYSTEM:

*Trained in the counter-espalier system and pruned in spurred cordon*

### AGE OF VINEYARD:

*15 years*

### YIELD PER HECTARE:

*80 Q.*

### VINIFICATION:

*15 days maceration with marcs and fermentation at controlled temperature*

### AGEING:

*3 months in steel, 3 months in barrique and 3 months in bottle*

### ALCOHOL:

*14% vol.*

### FORMATS:

*bottle cl. 75*

### SERVING TEMPERATURE:

*16° - 18°*