

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

