



GOLD LABEL CABERNET SAUVIGNON 2015



This Cabernet Sauvignon introduces itself impactfully through an intense ruby red colour, at times impenetrable to light. The aromatic bouquet sprouts enthrallingly through notes of ripe fruit, accentuated and enriched by hints of cocoa, truffle and black pepper.

The essence of this wine also shines through its flavor, powerful but charming, characterized by ripe fruit and delicate floral notes. The meaty and decisive tannins gleaned over the sixteen months that the wine spends aging in oak barrels are prominent though elegantly woven into the mouthfeel.

The result of these features is a wine of considerable caliber, which has the potential to evolve exquisitely with age but remains nevertheless delicious throughout its drinking.

N.B.: The choice of Diam corks guarantees the absence of defects in the wine.

Designation:

DOC Maremma Toscana

Terrain type:

Calcareous and clayey

Grape varieties:

100% Cabernet Sauvignon

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Yield per hectare:

5,800 plants/ha

Planting year:

2011

In-vineyard and in-winery processing:

Manual, in compliance with biological agriculture standards

Grape selection:

In-vineyard, through manual harvesting using crates

Fermentation:

Spontaneous, in cement tanks at a controlled temperature

Aging:

16 months in French durmast oak barrels; subsequently at least 12 months in the bottle

Alcohol content:

15.5%

Annual production:

Around 2,500 bottles

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