

FRESH FROM ITALY

Fresh Grapes From The Arezzo Region Of Tuscany

CABERNET SAUVIGNON

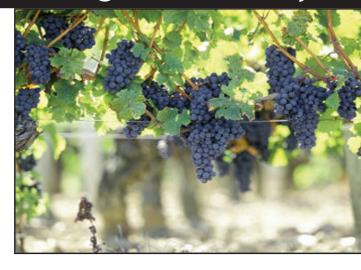
This Tuscan Cabernet Sauvignon is known to produce wines that have ample structure and body, as well as fascinating aromas and flavors. A Bordeaux grape, the Cabernet Sauvignon is grown around the world and the wines produced from this grape range from common to extraordinary. The difference, is not only vinification but the attention that is given to the grapes while on the vine. These particular grapes are produced in small clusters with skin that is rich in color and tannins. They are perfect for crafting robust Cabernet, unlike no other.

Cabernet Sauvignon loves to age in barrels, it is there where the barrel contributes to the softening of the wine, the integration of fine t annins, a nd its seasoning with wonderful oak flavors. W hile "ageability" depends upon a number of factors including how it was grown, where it was grown, vinification, etc.. the fact that these particular grapes are harvested from modest yields, suggests that coming out of the vineyard they will offer substantial aging potential.

The Cabernet Sauvignon from Arezzo is a grape of high esteem. The grower is proud of its often rich black current aromatics, is bold color, and robust tannins.

Musto Wine Grape is proud to offer this Italian Tuscan Cabernet in its lineup.





COLOR

Usually rich in color - depending on the area where the grapes were grown, the degree of ripeness at harvest and crop yields - the wines produced with this show rather intense color. Because of its coloring capacity, the wines made with Cabernet Sauvignon made from crops with acceptable quality, have a rather poor transparency up to the light of the almost impenetrable. Intense deep ruby red color with clear shades of purple. Quality wines tend to be shades of garnet red after several years.

AROMA

The aromatic qualities of Cabernet Sauvignon are generally identifiable by the presence of strong, clear flavors of black berries among which the mostly black currant and black cherry. In wines produced with Cabernet Sauvignon are common flavors of licorice and tobacco, and other unmistakable aromas from the wood sold during the period of maturation, such as vanilla, cigar box, coffee and cedar. There are even balsamic aromas of nature among which mainly menthol and eucalyptus. With time, the aromas of Cabernet Sauvignon - thanks to its excellent longevity - followed an interesting evolution and aromas of fruit are transformed into rich jams begin to emerge and aromas of cocoa, chocolate and leather, and with further refinement, will intensify balsamic notes and begin to develop elegant aromas of wild berries and mushrooms. In wines produced with Cabernet Sauvignon is often possible to find aromas of spices such as cinnamon, clove, nutmeg, rhubarb, black pepper and china.

TASTE

The Cabernet Sauvignon grape is characterized by a high amount of polyphenols - tannins - and fairly high acidity that is found both in the taste of its wines. The skin of the grape is also rather thick, therefore, must be present in high amounts of solids capable of producing wines with a full and robust structures and then dried extracts rather high. The wines produced with Cabernet Sauvignon are generally quite alcoholic.