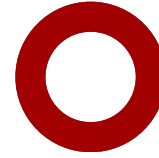


# LA MOZZA

## CABERNET SAUVIGNON DOC MAREMMA TOSCANA



### grapes



### Cabernet Sauvignon



### maturation

The grapes are harvested by hand in the cooler hours of the early morning, de-stemmed and crushed and placed in temperature-controlled stainless-steel vats. Maceration is made by daily pump-overs and the occasional delestage (where the must is separated from the skins for a short period and then pumped over the skins left in the vat). Maceration lasts for about 15 days. After pressing, the malolactic fermentation takes place in used barriques where the wine ages for 8 - 10 months. The wine is then stabilized and bottled during the summer after the harvest.



### tasting notes

A truly Tuscan Cabernet, in which the great Bordeaux variety is interpreted with Maremma style: maximum ripeness and highest quality. Intense fruit, notes of ripe blueberry and wild black berries, with hints of spices that express the beauty of Cabernet without ever showing any of the varietal's herbaceousness or green-pepper qualities.



### wine pairing

Perfect pair with typical Tuscan pastas and roasted meats, even those with a bit more fattiness. Great also as a wine to enjoy on its own, thanks to its richness and complexity on the nose and palate.