



CONSOLI[®]

VINI DAL 1920

Cabernet Sauvignon is the most representative grape variety of the Bordeaux area, especially cultivated in the Médoc region, on the left bank of the Gironde estuary. Cabernet Sauvignon translates into refined, elegant and lush wine, born to age with class. Drinking a good bottle of Cabernet Sauvignon is a unique experience, one that titillates your senses, mainly thanks to its tremendous tannin structure.

LE BORGATE SILVER LABEL CABERNET SAUVIGNON

Protected Geographical Indication

Cabernet Sauvignon vines are planted in hilly areas in volcanic clay soil where they produce top quality grapes thanks to the mild climate affected by the proximity to the sea. The grapes are hand-picked and put to ferment in steel containers, which give this wine its special organoleptic features. After the fermentation process, it is left to age in small stainless steel tanks before being bottled.

It is made exclusively from Cabernet Sauvignon grapes

ALCOHOL CONTENT

14% vol.



SERVICE TEMPERATURE

16° - 18°C.

ORGANOLEPTIC ANALYSIS

Its colour is deep ruby red, it smells of blueberries and moss. Its scent has also herbal and bell pepper notes with a balsamic aroma. Its taste is unmistakable, rich and opulent with a nice finish.

FOOD PAIRING

Cabernet Sauvignon is a perfect match for roast or braised meat, medium-aged Pecorino Romano cheese. However, despite its structure, this wine pairs with everything.