



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, it titillates your senses, mainly thanks to its tremendous tannin structure.

POGGIO DEI CONSOLI CABERNET SAUVIGNON

Protected Geographical Indication.

Cabernet Sauvignon vines are planted in hilly areas in volcanic clay soil, where they produce top quality wine grapes also thanks to the mild climate affected by the proximity to the sea. The grapes are hand-picked and fermented in steel tanks. This wine has superb flavour and aromas and an unmistakable elegance. As soon as it develops its organoleptic qualities it is put to age in small oak tanks for 12 months before being bottled, where it ages for five more months and is then put on the market.

It is made exclusively from Cabernet Sauvignon grapes.

ALCOHOL CONTENT

13,5% vol.

SERVICE TEMPERATURE

16° - 18°C.



ORGANOLEPTIC ANALYSIS

This 100% Cabernet Sauvignon wine is deep ruby red and has a rather wild bouquet with notes of blackberry and moss. Yet it is also very fruit-forward: cherries, sour cherries and cooked plums with a subtle aroma of liquorice. As soon as its organoleptic properties are stable it is left to age in small oak tanks for 18-20 months. This helps it develop a herbal and vegetable scent (especially bell peppers) with a balsamic note. It feels rather austere yet elegant, rich and unique to the palate with a distinctive flavour and an interesting finish.

FOOD PAIRING

Cabernet Sauvignon can pair with many different dishes but it performs at its best next to some meat. It is a perfect match for roast or braised meat, beef-based sauces and non-savoury medium-aged Pecorino Romano cheese. Despite its