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VARIETALS	100% Cabernet Sauvignon
VINTAGE	2019
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Residual sugar 1.42 g/l Total acidity 5.59 g/l
APPEARANCE NOSE PALATE	Deep ruby red with garnet reflections. Nose of Cabernet spiced with aromatic herb, notes of blackberry, ripe cassis, chocolate and wild raspberries. The taste is warm and well-balanced, with a consistent structure of tannins which support the long finish of the wine.
AGEING	12 months in barrique followed by 3 months in oak barrels.
PAIRING	Enjoy it as an accompaniment to stuffed peppers, roasted veal liver with onions and balsamic vinegar sauce or lamb stew with chickpeas and dried figs.
READINESS FOR DRINKING	It can age well 15 years after the vintage.
RATINGS	93pts JAMESSUCKLING.COM 4.1
ORDER CODE	IT470