



FRATELLI
WINES



Cabernet Sauvignon

Variety: Cabernet Sauvignon 100%

Vintage: 2015

Production information

Vineyard: Plot A/B Motewadi and Plot A Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8. am / 6 pm

Yield/Ha: 10 tons

Total Production: 1,50,000 bottles

Fermentation protocol

Fermentation method: Fermented at 22-25° C, in stainless steel tanks for 10-15 days.

Ageing process: aged in stainless steel tanks and final ageing in bottles.

Wine analysis

Alcohol: 13.5

Total Acidity: 5.6

pH: 3.34

Tasting notes

This deep ruby-red hued wine offers distinctive notes of tobacco and plum on the nose. Subtle nuances of black olives, pepper and dark plum coupled with a balanced acidity and soft tannins on the palate come together to make a complex wine. Rocky soils with a good sunlight exposure add elegant acidity and a distinctive complexity to this wine.

Food pairing

Slow Braised Lamb Shanks, Malai Kofta, Spaghetti and Meat Balls, Roast Duckling.