



# BARONE MONTALTO

## CABERNET SAUVIGNON NERO D'AVOLA DOC

**COUNTRY:** Italy  
**REGION:** Sicily  
**CLASSIFICATION:** Red  
**VARIETAL** 60% Cabernet Sauvignon - 40% Nero Avola  
**ALC/VOL** 13.5%

**APELLATION:** Sicilia DOC  
**WINEMAKER:** Nicola Gufo  
**HARVEST:** Mid September  
**SORTING OF GRAPES:** By hand  
**BOTTLE SIZE** 750 ml

### WINERY BACKGROUND:

The story of Barone Montalto began in Santa Ninfa, in the province of Trapani, in 2000. There is one major feature making us different: the courage in putting in the public eye a strong and wealthy land for introducing its distinctive and authentic wines throughout the world. Our constant passion has always been a core topic in our project. Montalto wines come from great tradition and young character and are admired by a more and more attentive audience of consumers. Barone Montalto has grown over the years, like our vineyards and the satisfaction of those who keep on choosing our wines with increasing fidelity. Winemaking is a noble and ancient art. To achieve this goal we have set up a team driven by passion for the land and respect for tradition but also open to innovations and ambitious to get always better with enthusiasm and professionalism.

### WINEMAKING / VINIFICATION:

Maceration for 12-15 days at 26° C with daily pump overs.

### AGING & BOTTLING:

Once racked, a portion of the wine is aged in small French oak barrels and the rest in temperature controlled stainless steel tanks.

### ELEVATION:

Fining method used Gelatin .  
Filtration: Sterile filtration 0,45 m  
Stabilisation: Continuous.

### CLIMATE:

Mediterranean.

### SOIL:

Medium textured soil, silt sandy clay composition, high content of organic matter Mediterranean climate.

### ANALYSIS:

Acidity: 5.78 g/L      pH: 3.59      Residual Sugar: 9.2 g/L

### PALATE/TASTING NOTES:

This wine has an intense ruby color with matching highlights. Phenolic with a bouquet full of spices, dark fruit and touches of caramel. This wine has elegant structure due to the soft tannins and sweet vanilla.

### PAIRINGS:

The spices on the palate pair well with barbecued meat, pizza, salami and aged cheeses like Pecorino.

