



AULUS
IGT MAREMMA TOSCANA
100% CABERNET SAUVIGNON

Harvest time: The perfect weather conditions allowed the grapes to ripen evenly. Grapes at perfect phenolic ripeness, only after repeated samplings, were harvested by hand picking only perfect bunches.

Vinification: Grapes, once reached the cellar, were gently de-stemmed and left to ferment in stainless steel tanks at constant temperature of 26° C transformation of grapes into wine took a week, followed by an additional week of maceration: after careful tasting took place the racking.

Aging: Once wine was separated from skins, it was immediately put in new French oak barrels of 5 hl where took place the malolactic fermentation and the subsequent aging for 14 months. Later, the wine was bottled without filtration and began his stage of aging, process that lasted 12 further months.

Taste notes: This wine shows an intense ruby red color, a complex and sophisticated scent of ripe red fruits, a soft and smooth taste with velvety tannins.