

Rali Wine

When the passion comes true ...

Caro Maestro

Production area

This wine is made with "Bordeaux blend". With the blending of wines other than grape and vines born in the region of Bordeaux in France namely Cabernet and Merlot. The vineyards are grown throughout Italy, Sicily, and combine in a wonderful adaptation. Western Sicily.

Vineyards

Type: Red

Grape: Cabernet Sauvignon, Merlot, Petit Verdot.

Region: Western Sicily

Altitude: 300/450 m.

Density: 5000 to 5500 per hectare.

Yield : 50 hectare

Harvest: August, September

Analysis of wine

Alcohol: 14%;

Stainless steel

Refinement

About 24 months in barrels.

Sensory

Deep and very balanced with tannins mixed with elegance and taste. Excellent quality wine, full-bodied, elegant, unmistakable aroma and intense flavor, rich, opulent; powerful, lightweight, smooth and juicy flavor.

Serving

It is recommended to be served 16 ° - 20°C

Recommended foods

Caro Maestro is suitable for dishes of lamb, veal, duck with orange, roasted and generally with meat dishes with intense flavor.

