

# Villa Brici Cabernet Sauvignon

## 750 ml



LAUREATE  
IMPORTS

### TECHNICAL SPECIFICATIONS

**Alcohol:**  
13% by vol.

**Residual sugar:**  
Dry

### APPEARANCE, AROMA, AND FLAVOR

**Appearance:** Classic ruby red with a light purple hue.

**Aroma:** Blackcurrant, green pepper and pleasant, cedar tree and mint.

**Flavor:** Fresh but extremely pleasant with smooth tannins and a pleasing finish.

### SOMMELIER RECOMMENDS

**Food pairing:** Steak and potatoes, minestrone, medium mature cheese, pizza, pasta and burgers.

**Aging potential:** Up to 5 years.

**Temperature:** 57-60 °F

### PRODUCTION METHOD

**Wine growing area:** Goriška Brda in Slovenia

**Location of vineyards:** SW, S

**Form of vineyards:** terraced

**Altitude:** 100 – 200 m

**Vine training:** Single Guyot

**Spacing:** 4,000 – 4,000 vines/ha

**Age of vineyards:** 10 – 30 years

**Soil type:** Marl, sandstone, clay



**Climate:** Sub-Mediterranean, a mixture of warm sea air and cold Alpine winds.

**Grape variety:** 100% Cabernet sauvignon

**Harvesting:** Exclusively handpicked grapes.

**In the Cellar:** Fermentation: 30% in big oak barrels; 70% in stainless steel