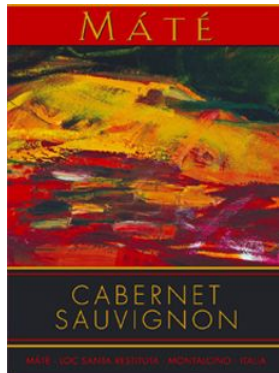


# Maté | CABERNET SAUVIGNON



## Sant'Antimo DOC



<b>Town:</b>	Montalcino	<b>Region:</b>	Tuscany
<b>Grape Variety:</b>	Cabernet Sauvignon		
<b>Size of Vineyard:</b>	1.775 acres	<b>Training of vines:</b>	Cordon
<b>Age of Vineyard:</b>	1999	<b>Altitude:</b>	1,250 - 1,300 ft
<b>Vines/Acre:</b>	2,500	<b>Yield/Acre:</b>	3,300 lbs/acre
<b>Soil:</b>	galestro	<b>Exposure:</b>	SW
<b>Harvest:</b>	5 - 13 October		
<b>Sugar at harvest:</b>	24 - 24.5 Brix	<b>Alcohol:</b>	14 - 15%
<b>Total acidity:</b>	6 - 6.3	<b>Dry extract:</b>	33
<b>PH:</b>	3.5	<b>Residual sugar:</b>	<1.5
<b>Vinification:</b>	14 -15 days on the skins		
<b>Aging:</b>	18 - 20 months in French barriques	<b>Production:</b>	600 - 840 bottles
<b>Bottling date:</b>	24 months after harvest	<b>Release date:</b>	28 months after harvest
<b>Color:</b>	Ruby - purple		
<b>Fragrance:</b>	Blackberry and wild cherry		
<b>Taste:</b>	Firm, fruit- and mineral-coated tannins		
<b>Food matching:</b>	Well aged pecorino cheese		