



FOLLOW US:



Albana Fermo Secco DOCG Bio Rubicone IGP Cabernet Sauvignon



Format
75cl bottle



Type of Wine
Cabernet Sauvignon IGP Bio



Zone
Imola (BO)



Grape varieties
100% Cabernet Sauvignon



To the eye
Deep ruby red color, impenetrable to light.



On the nose
Spicy, mature, with notes of black pepper.



On the palate
Great structure. Tannins mixed with balsamic aromas.

Full Name:	Cabernet Sauvignon IGP Bio
Designation:	Rubicone IGP Cabernet Sauvignon
Grape variety:	100% Cabernet Sauvignon
Training System:	Spur-pruned cordon
Planting density:	3500 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	13,5% ABV” (Alcohol by Volume)
Serving Temperature:	Optimal at 18-20 °C

*Contains Sulfites



Description

Tenuta Franzona's Cabernet Sauvignon embodies the soul of the hills of Imola and the rich winemaking tradition of Emilia-Romagna. With its deep ruby color, it releases a complex bouquet of red fruits, black pepper, and herbal nuances. Cultivated according to organic principles, it reflects the harmony between nature and winemaking mastery, offering soft tannins and a persistent finish.



Soil and Vineyard Characteristics

The hills of Imola, the heart of Tenuta Franzona, offer an optimal environment for Cabernet Sauvignon. The soil, composed of clay, sand, and limestone, promotes effective drainage and imparts minerality to the wine. Ample sunshine and cool breezes create an ideal microclimate for grape ripening, preserving aromas and acidity. The soil's mineral richness adds depth to the wine, manifesting an authentic expression of the terroir.



Winemaking Method

Tenuta Franzona's Cabernet Sauvignon follows a winemaking process that respects tradition. The grapes, harvested by hand and carefully selected, ferment in stainless steel tanks at controlled temperatures to preserve the aromas. Prolonged maceration extracts tannins and pigments, enriching the wine with structure and color. Aging in wooden barrels adds complexity to the wine. This process, which combines tradition and innovation, offers a Cabernet Sauvignon that faithfully expresses the characteristics of the hills of Imola.



Food Pairings

Tenuta Franzona's Cabernet Sauvignon is ideal paired with succulent red meats and aged cheeses. It offers a unique sensory experience that blends the richness of the territory with winemaking mastery.