



**CASA BENNA**<sup>®</sup>  
nel vino il frutto dell'esperienza



## CABERNET SAUVIGNON

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- NAME:** Cabernet Sauvignon  
**DENOMINATION:** Colli Piacentini Cabernet Sauvignon D.O.C.  
**TYPE:** Still Red Wine  
**GRAPES:** 100% Cabernet Sauvignon  
**PRODUCTION AREA:** Castell'Arquato – Colli Piacentini  
**VINEYARDS:** In western Emilia on the first hill of Castell'Arquato, with vineyards averaging 17 years old situated in and around Casa Benna, where it is grown according to the classic Guyot method, using only organic fertilizers and without the use of herbicides.
- YIELD PER HECTARE:** 5,5 t.  
**VINIFICATION:** Perfectly ripe grapes were hand-picked, then destemmed, pressed, and left to macerate for 14 days. After the first rackings, the wine was left for a further 4 months in stainless-steel tank and then aged for more than a year in small oak barrels, before resting for 3 months in stainless-steel tank and finally being bottled.
- AGEING:** 12 months in small oak barrels  
**ABV:** 14%  
**RESIDUAL SUGAR:** <2 g/l  
**FOOD PAIRING:** Roasted red meat and grilled meat  
**SERVING TEMPERATURE:** 18° C after at least 2 hours of aerating  
**VINTAGE PRODUCTION:** 1100 bt  
**TASTING NOTES:** We committed to this international varietal out of pure passion and personal satisfaction, to see how it would adapt to our lands. A visibly vibrant ruby red colour with glyceric consistency, possessed of an intense balsamic character, with notes of mint and sweet spices. The mouthfeel only serves as confirmation of the previous visual cues: strong, enveloping, rich, and balanced without excessively aggressive tannins.



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CASA BENNA Società Agricola di Molinari Andrea & Stabile A. s.s.

Loc. Casa Benna, 3 - Castell'Arquato (PC) - Italy  
TEL +390523803356

[www.casabenna.it](http://www.casabenna.it) [info@casabenna.it](mailto:info@casabenna.it)  
C.F. & P.IVA 01516050331



@casabennavini