



c a n t i n e  
**F I C I**

**CLASSIFICATION:**

"Terre Siciliane" Protected Geographical Indication

**ORIGIN:**

Western Sicily

**GRAPE:**

Cabernet Sauvignon

**PERIOD OF HARVEST:**

In mid-September, with careful selection of grapes.

**VINIFICATION:**

Stemming and subsequent stay of the must on the skins for 10/15 days are followed by racking and aging in stainless steel tanks for 8 months and then in bottle.

**ALCOHOL:**

13,5% Vol

**COLOUR:**

Bouquet, reminiscent of vanilla, plum, and wild berries.

**AROMA:**

Rich intense and fruity

**FLAVOUR:**

Full, it gives strong feelings of fruitiness, rich in extracts and sweet tannins with very pleasant notes of aromatic persistence.

**SERVING TEMPERATURE:**

16 ° -18 ° C.

**PAIRING:**

Spicy Cheese, very tasty meat and grilled rabbits.

BAELIO FICI  
IGP  
CABERNET SAUVIGNON  
TERRE SICILIANE