



LA LUNA® DEL CASALE

Azienda Agricola Bio

Sebastian I.G.P. Lazio Cabernet Sauvignon

Production area:	Lanuvio
Blend:	100% Cabernet sauvignon
Stump density/ha:	4,200
Soil type:	Clayey, sandy
Altitude:	200 m s.l.m.
Vineyard exhibition:	S-O
Residual sugar:	0

Sebastian is like this, pure nature, without compromises or constructions, able to give new emotions every time you taste it.

Organoleptic examination

Look:	Clear.
Color:	Ruby red, deep and sustained.
Perfume:	Wine of great elegance, you can perceive hints of red fruit in perfect harmony and balance with the spicy and balsamic notes coming from oak wood.
Taste:	Soft, elegant, savory and mineral. It impresses with its remarkable strength and in the same for an unparalleled tannic freshness. Despite the considerable structure, Sebastian is equipped with a great drinkability, a sign of the perfect harmony between variety and our territory.
Pairings:	Sebastian goes pleasantly with wild animals, especially with fully processed dishes such as wild boar or hare.

Production:

Harvest by hand in perforated boxes of KG 15 cad.
Destemming and sending to the wine-making system, addition of selected yeasts.
Thermocontrolled alcoholic fermentation (about 10 days).
Post-fermentative maceration (about two weeks).
Unscrewing and soft pressing of fermented pomace.
Selection of the different fractions of wine.
Malolactic fermentation in stainless steel.
Entonnage in tonneaux of 500 liters each for 24 months, with beams every three months or so.

