



BOCCADIGABBIA

AKRONTE CABERNET SAUVIGNON

Grapes: 100% cabernet sauvignon.

Vineyard: About 3 hectares, aspected south and near the sea, on sandy clay soils.
Vine density is 3,600 per hectare, trained to short-pruned spurred cordon.

Harvest: Hand picked in late October, with a vineyard yield of 40-50 ql. (4-5 tons) per hectare

Vinification: After fermentation and a lengthy maceration on the skins, the wine matures in new, medium-toast French barriques for 18 to 20 months, followed by several months of bottle-ageing before release.

Profile: This superb red is our flagship wine, powerful, well extracted and sumptuously structured, yet silky on the palate.

The nose fully mirrors these qualities, with compelling, complex aromas. Here is a wonderful wine for rare meats, large game, and the classic meat dishes of international cuisine.

The place-name Akronte is the ancient name for the Caronte stream that is the southern boundary of our estate vineyards.

