



San Simone®

## RISERVE LINE

### NEXUS

CABERNET SAUVIGNON Friuli Grave Doc



**CURIOSITY:** Nexus, a Latin noun which means “binding or linking together”. We chose this name to emphasize on the fact that we strongly believe in binding our tradition, culture, territory together. An international vine that can rightly be called traditional as it is grown in our region for over 100 years.

**Production zone:** Friuli Venezia Giulia region, western area of Friuli Grave Doc appellation, municipality of Azzano Decimo. Alluvial soil composed essentially of limestone and clay.

**Grape Variety:** 100% Cabernet Sauvignon.

**Vineyards:** guyot training system, 4.000 vines per hectare, yield 60 q/Ha.

**Harvest period:** I/II week of October.

**Vinification:** crushing and destemming, followed by approximately 15-20 days maceration of the skins in stainless steel tanks at controlled temperature (26-28°C); after racking, fermentation continues in oak barrels where it refines for about 16 months. The aging continues for 6-12 months in steel vats before the bottling. Finally refining in the bottle for 6 months.

**Alcohol Content:** 13,5% by vol.

**Aging Potential:** to be drunk immediately or to be kept up to 10-12 years.

**Colour:** intense ruby red with violet hues.

**Nose:** complex, intense and fascinating, in which blackcurrant, blackberry and raspberry notes can be distinguished, well balanced with delicate nuances of vanilla, liquorice, spicy aromas of cinnamon and cloves.

**Palate:** velvety, luscious and full-bodied, warm and captivating, with harmonious and round tannins, shows a well merged freshness with gentle notes. Pleasant and long aftertaste closing on tones of fruit and spices.

**Food Pairing:** ideal with grilled roast meat and game such as roe deer, deer, chamois. Its full-bodied palate well accompanies hard cheeses as Montasio. Excellent with ribeye, Sauris speck and traditional salami from Friuli such as Pitina of Val Tramontina.

**Serving Temperature:** ideal at 20-22° C.

**Suitable for vegetarians and vegans.**