



MASSERIA FRATTASI

KYLYX CABERNET SAUVIGNON



WINEMAKING

Temperature-controlled skin maceration. Alcoholic fermentation in steel, aging in French oak barriques for 14 months with subsequent maturation in the bottle.

PRODUCTION AREA	Baselice e Montesarchio
GROUND TYPE	Clay and sandstones
WINEYARD	100% cabernet sauvignon
ALTIMETRY	1300/1800 feet asl
CULTIVATION METHOD	Plants with rows, spurred cordon
HARVEST	Manual with rigorous selection on the vineyard. First decade of October
ALCOHOL CONTENT	14,5%
SERVING TEMPERATURE	18°
ANNUAL PRODUCTION	1500 bottle

www.masseriafrattasi.it

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