



Sensi

CABERNET

On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Mosto tra le mani".



*...vino insegnami
come vedere la mia storia.*

Luis Borges
da **Sonetto al vino**



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IGT TERRE SICILIANE

Grape varieties: 100% Cabernet Sauvignon

Production area: Etna, north slope

Altitude: 700 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 10 years

Harvest: September/October

Vinification: maceration with marc and fermentation with selected yeasts in stainless steel silos for about 10/15 days at temperatures of 22/24 °C

Maturation and Ageing: stainless steel silos for 4 months, Slavonian oak barriques for at least 12 months, bottle for at least 2 months

Sensory analysis:

Appearance: ruby red with great chromatic intensity and good texture

Aroma: complex nose where hints of cherry jam, vegetal notes, balsamic and sweet spices predominate

Taste: firm warm and soft sip with well present and velvety tannins. Final good persistence with savory and spicy references

Alcohol content: 14% vol.

Serving temperature: 16/18 °C

Recommended glass: burgundy

Food pairings: we recommend risottos whipped with cheese and butter, grilled red meats, medium/high-aged cheeses and all succulent gastronomic specialties typical of the Mediterranean tradition.