

# PASQUA Lui Cabernet Sauvignon 2018



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	CABERNET
<b>Region:</b>	VENETO
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Hills of marine origin in the Veneto Region
<b>Vinification:</b>	After a slow fermentation in steel tanks at a controlled temperature between 22- 26C for 40 days, a short maceration on the skins takes place. Once malolactic fermentation has been completed, the wine is aged for 12 months in French oak barrels from Hennessy
<b>Bouquet:</b>	The use of barrels creates notes on the nose of vanilla bourbon from the LaReunion islands, very sweet but delicate - baba cream and mascarpone notes with rum, almonds, officinal herbs, dry vegetables, hay.
<b>Palate:</b>	Rich, fleshy and complex on the palate with layers of dark fruit.
<b>Food Match:</b>	MEAT

## Technical Analysis:

<b>Alcohol:</b>	15.50%	<b>pH:</b>	3.60
<b>Residual Sugar:</b>	5.00 g/l	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	5.95 g/l	<b>Hancocks Product:</b>	66212