

# MONTELEONE

CABERNET SAUVIGNON COLLI DI SCANDIANO E DI CANOSSA DOC · *Still Red Wine*



## WISE

Cantina Albinea Canali offers also an intense and mature tasting experience with its Cabernet Sauvignon Monteleone. The international grape variety, which prefers hilly terrain, has found noble expression in the two hectare vineyard in the Reggio Emilia Apennines. The work of the cellar's oenologists results in a vibrant wine that's full of energy, obtained through ageing in oak barrels for a year, which suggests a longevity to be explored.

**INTERNATIONAL CHARACTER**  
**IDEAL FOR TASTING DINNERS**  
**AGEING IN OAK**

**VARIETAL:** Cabernet Sauvignon

**ORIGIN:** single vineyard located in the Reggio Emilia Apennine hills.

**ALCOHOL CONTENT:** 13% VOL

**RESIDUAL SUGAR:** 4 g/L

**SERVING TEMPERATURE:** 16-18 °C

**BOTTLE:** 75 cl - Magnum 1.5

### TASTING NOTES

**COLOUR:** bright and intense ruby red with light garnet undertones.

**BOUQUET:** intense, noble and complex that opens up with a balsamic and ethereal influence, followed by hints of blackcurrant and plum jam. The ageing in wood confers hints of cocoa powder, nutmeg and cloves at the finish.

**FLAVOR:** tannic with a vigorous character, full and rich with excellent persistence.

### FOOD PAIRING

Cabernet Sauvignon Monteleone finds maximum expression when paired with balsamic glazed or baked meats, with stewed game and braised meats. Excellent with grilled meats, provided they are the best and most succulent cuts. Surprising with medium and aged cheeses served with preserves.

