

Vigna San Francesco Cabernet Sauvignon DOC



Origin

Country	Italy
Wine Region	Rosso Sicilia DOC
Winery	Tasca, Tenuta Regaleali

Technical Data

Grape Varieties	Cabernet Sauvignon
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	The grapes are fermented in stainless steel tanks for about 20 days at a temperature of 20-28°C.
Ageing	18 months in new French oak barriques.

Description

In Brief

The San Francesco vineyard, planted in 1985 by Lucio Tasca, is the emblem of the quality of work at Regaleali and represents the relentless research and innovation of their team.

This emblematic wine's elevated acidity, counterbalanced by well-integrated tannins, foreshadows its potential for extended ageing.

Tasting notes

Deep ruby red colour. On the nose: intense wild berry notes with hints of spices, black pepper, tobacco, cinnamon, and vanilla. On the palate: subtle herbal undertones of sage with unique vegetal nuances seamlessly blend with woody accents. The wine has pronounced acidity, balanced by well-integrated tannins and a long spicy finish.

Food Pairing

Pairs well with flavourful, hearty dishes due to its full-bodied and complex character, including grilled or roasted red meats like beef and rich pasta dishes with meat or mushroom sauces. It also complements aged cheeses (cheddar, gouda, or blue cheese) as well as rustic stews and dishes featuring Mediterranean herbs and dark berries.

Notes

