



<b>General:</b>	Prima Causa was our first big challenge. A blend of Cabernet Sauvignon, Merlot and Petit Verdot, a symbol of our desire to express the high quality of our grapes through a wine of character with a balanced, complex structure. A solid, enduring wine just like us.
<b>Grape varieties:</b>	60% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot
<b>Production area:</b>	Magliano in Toscana
<b>Annual production:</b>	2,000
<b>Drinking temperature:</b>	18C - 20C
<b>Alcohol:</b>	14.5%
<b>Residual sugar:</b>	0.86 g
<b>Acidity:</b>	5.46 g/l
<b>pH-value:</b>	3.45
<b>Suitability for storage:</b>	6 - 8 years
<b>Vegan:</b>	Yes
<b>Eco-auditor &amp; Quality:</b>	IT-BIO-006, Bio-Siegel, EU Bio-Logo, 100% bio, Italian agriculture, EU Bio Regulation
<b>Vinification:</b>	each variety is harvested and vinified separately. After harvesting, the grapes are immediately destemmed and crushed in order to avoid any possibility of oxidation. The controlled temperature fermentation process lasts 10 days for the Merlot, and 20 days for the Cabernet Sauvignon and Petit Verdot. At the end of fermentation, the wines are put into new French Allier oak barriques for the Cabernet Sauvignon and Petit Verdot, second fill for the Merlot. After 12 months the wines are combined and bottled. Before being placed on the market, Prima Causa ages in bottles for at least 12 months.

**Taste:** intense ruby red. The nose has notes of blackberries, blueberries and vanilla with hints of tobacco and coffee. In the mouth it is rich, full-bodied and persistent, with sweet and velvety tannins.

**Pairings:** It goes with game, red meat and first courses with meat sauce.

**Content:** 0,75 l

**Barcode:**



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