



PRODUCER PROFILE

Winemaker: Davide Dias, Lino Olivastri
Total acreage under vine: 14800
Estate founded: 1973
Winery production: 24,000,000 Bottles
Region: Abruzzo
Country: Italy

Citra Cabernet Sauvignon Terre di Chieti IGP 2017

WINE DESCRIPTION

Codice Citra was founded in 1973 when 3,000 small family growers decided to unite to form a winery dedicated to quality. The property, with its 6,000 hectares—14,800 acres—covers the majority of the Chieti province. Since its foundation, Codice Citra has focused on cultivating the most important, indigenous grape varieties within the province of Chieti.

ABOUT THE VINEYARD

These family owned properties, some with only 1 hectare, create a mosaic of vineyards north to south along the Adriatic coast and east to west from the sea to the Mountains.

WINE PRODUCTION

Hand-harvested grapes are vinified in fermenting vats at a controlled temperature. The must is frequently pumped over two times per day to intensify the aromatics and the color. The wine is then finished in stainless steel tanks, developing structure, body and fruit notes.

TASTING NOTES

Blackcurrant and blackberry fruit aromas of Cabernet Sauvignon are complimented by a ripe and soft finish.

FOOD PAIRING

Full bodied with an earthy note, this wine pairs well with barbecue, grilled meats, roast turkey, and hearty vegetarian fare

VINEYARD & PRODUCTION INFO

Vineyard name:	Terramare
Vineyard size:	7,400 acres
Soil composition:	Pebbly
Training method:	Abruzzo trellis
Elevation:	330-1,150 feet
Vines/acre:	700
Yield/acre:	8.0 tons
Exposure:	Various
Year vineyard planted:	2009-2010
Average Vine Age:	35-45
Harvest time:	October
First vintage of this wine:	1992
Bottles produced of this wine:	120,000

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	71-77 °F
Maceration technique:	Pumpovers
Length of maceration:	3-5 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Size of aging container:	120000 liters
Length of aging before bottling:	2 Months
Length of bottle aging:	1 Month

ANALYTICAL DATA

Alcohol:	12.8 %
pH level:	3.5
Residual sugar:	5.3 g/L
Acidity:	5.4 g/L
Dry extract:	29.9 g/L



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