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**VILLA POZZI**  
**CABERNET SAUVIGNON**  
2018

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#### **BACKGROUND**

The Pozzis are a fifth-generation winemaking family. Originally from Cremona, in Northern Italy, the first-generation Pozzi family became well known throughout the province for their wine business. Their horse-drawn wagons traveled over undeveloped, country roads carrying barrels of the best wines from different regions of Italy. In 2006, the current Pozzi family realized a generation-old dream to make their own Sicilian wines, and Villa Pozzi was born. Using only superior quality grapes and controlled production, Villa Pozzi wines follow the family motto of Res non Verba – Deeds, Not Words.

#### **APELLATION**

Terre Siciliane, IGT

#### **SOURCING**

The vineyards are located in the hills surrounding Marsala, Salemi, and Mazara del Vallo, in the western part of Sicily. The vineyards are ideally situated at 260-395 feet above sea level. The soil is clay medium texture with extremely good water retention. Vines are trained in the espalier method and they are kept shorter than usual to protect them from the wind.

#### **VARIETAL COMPOSITION**

100% Cabernet Sauvignon

#### **WINEMAKING**

The harvest generally takes place from from early-to-mid-September and the grapes are hand-picked in the early morning and late evening at peak ripeness. After harvesting, the fruit is quickly brought to the winery in Marsala, sorted, and gently pressed. The combination of juice and skins are refrigerated at 62°F and then sent to fermentation vats. A long period of maceration is undertaken, lasting 15-20 days. The wine is finished with 20% of the product aging in oak barrels and the remaining 80% in stainless steel vats at 64°-68°F.

#### **TASTING NOTES**

The wine exhibits black plum aromas in addition to a sweet bouquet of ground pepper, blackberry, and subtle oak. It is rich and mouth filling with integrated tannins.

#### **FOOD PAIRING**

Enjoy on its own or with grilled meats and a wide variety of cheeses.

#### **WINEMAKER**

Daniele Pozzi

#### **TECHNICAL DATA**

pH 3.53  
TA 6.15 g/L  
RS 7.18 g/L  
Alc. 12.97 %