

DI MAJO NORANTE



PRODUCER PROFILE

Estate owned by: Alessio Di Majo Norante
Winemaker: Riccardo Cotarella
Total acreage under vine: 213
Estate founded: 1968
Winery production: 120,000 Bottles
Region: Molise
Country: Italy

Di Majo Norante Cabernet 2022

WINE DESCRIPTION

This noble red is made from 100% estate-grown Cabernet Sauvignon that is hand-harvested in October and vinified in stainless steel tanks. The unique landscape and terroir of Molise create a delicious expression of this international varietal. The resulting wine serves as a testament to the talent of this dynamic winemaking team.

TASTING NOTES

Deep ruby-red in color, aromas of baked plums and black fruits complement undertones of cassis, tobacco leaf, leather, and sweet spice. On the palate, rich tannins and good acidity make for a mouthwatering wine with good aging potential.

FOOD PAIRING

Pair this wine with pizza, tomato sauces, sweet soppressata, and andouillette.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Terre degli Osci IGT
Vineyard name:	Sciabolone
Vineyard size:	13
Soil composition:	Clay
Training method:	Guyot
Elevation:	165-330 feet
Vines/acre:	1,760
Yield/acre:	6.0-7.2 tons
Exposure:	Southeastern
Year vineyard planted:	1972
Harvest time:	October
First vintage of this wine:	1975
Bottles produced of this wine:	120,000

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	72 °F
Maceration technique:	Punchdown
Length of maceration:	10-15 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks and Tonneaux
Size of aging container:	500 L
Age of aging container:	One year
Type of oak:	French: Allier and Nevers
Length of aging before bottling:	6 months
Length of bottle aging:	3 months
Total SO ₂ :	100 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	2.2 g/L
Acidity:	5.4 g/L
Dry extract:	32 g/L