

Dalla Cia stands for age-old Italian tradition and passion for innovation. Established in 2001 by winemaker Giorgio Dalla Cia (the originator of the most acclaimed Bordeaux-style blend in South Africa), the brand is synonymous with exceptional quality, authenticity and progressive thinking across wines, grappa and other speciality products.

DALLA CIA GIORGIO 2013

TASTING NOTES

THE BOUQUET HAS HINTS OF BLUEBERRIES, CHERRIES, VIOLETS, TOBACCO LEAF AND SPICY CEDAR WOOD. THE MOUTHFEEL IS OPULENT WITH A GENEROUS LINGERING AFTERTASTE. THIS WINE HAS GREAT AGING POTENTIAL.



VINIFICATION

Giorgio, a blend of 80% Cabernet Sauvignon, 10% Merlot and 10% Petit Verdot, is matured for 18 months in 80% new and 20% second fill french oak barrels.

ANALYSIS

ALCOHOL 14% VOL. TOTAL ACIDITY 6 G/L RESIDUAL SUGAR 1.88 G/L

IDEAL SERVING TEMPERATURE

16°C - 18°C

COMPLEMENTS

ALL TYPES OF MEATS, WHETHER ROASTED OR STEWED.

7A LOWER DORP STREET, BOSMAN'S CROSSING, STELLENBOSCH, 7600.

GPS LOCATION S33° 56' 25.8" E18° 50' 50.1" | Tel.+27 21 888 4120 | FAX +27 21 887 2621

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