



0.75 l

Cabernet

Indicazione Of Geographic Tipicity

GRAPE VARIETY: CABERNET SAUVIGNON 50% AND CABERNET FRANC 50%.

VINEYARD: SITUATED IN SCODOVACCA AND VILLA VICENTINA WHERE THE SOIL HAS STRICTLY AN ALLUVIAL CLAY CHARACTER. THE AVERAGE AGE OF THE PLANT IS ABOUT 20 YEARS.

CULTIVATION SYSTEM: SINGLE-SIDED GUYOT, DENSITY FROM 4000 TO 6500 PLANTS/HECTARE.

HARVEST: SECOND WEEK OF SEPTEMBER.

VINIFICATION: AFTER THE HARVEST, DESTEMMED GRAPES FOLLOW 8 DAYS OF FERMENTATION PROCESS WITH SKIN CONTACT AT A CONTROLLED TEMPERATURE. THE SEPARATION OF THE SKINS TAKES PLACE THANKS TO A SOFT PRESSING. THE WINE, DECANTED SEVERAL TIMES, REMAINS FEW MONTHS IN STAINLESS STEEL TANKS IN ORDER TO REACH ITS BEST FINESSE AND HARMONIOUS CHARACTERISTICS.

COLOUR: INTENSE RUBY RED WITH DISTINCTLY VIOLET REFLECTIONS.

BOUQUET: RICH IN PLEASANT HINTS WITH HERBACEOUS PREDOMINANCE TYPICAL FOR THIS GRAPE VARIETY.

PALATE: REFLECTS THE SAME SENSATIONS FOUND IN THE BOUQUET, FRESH AND HERBACEOUS WITH CONTINUES PERSISTENCE ON THE PALATE.

FOOD PAIRING: EXCELLENT WITH ROASTED, GRILLED AND GAMEY MEAT, WELL ACCOMPANIED WITH ALL TYPES OF CHEESE.

SERVING TEMPERATURE: 16°-18°C.

LONGEVITY: REACHES ITS QUALITY PEAK FROM 1 TO 3 YEARS FROM BOTTLING.

TECHNICAL DATA:

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 3,5 Gr/L

ACIDITY: 5 Gr/L

NON-REDUCING EXTRACT: 26 Gr/L