

# CABERNET SAUVIGNON DOC

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## **Bland of grapes**

CABERNET SAUVIGNON

## **Vineyard**

The training system is Guyot. The planting density is 4,000 vines per hectare and the production is around 2.5 kg per plant. The morainic soil lies south of Lake Garda, where the rows enjoy a north-south exposure. The harvest is done by hand.

## **Vinification and refinement**

Fermentation takes place in steel tanks where it remains for the duration of the maceration of at least 10 days. After racking, it is aged in tanks in order to complete the alcoholic and malolactic fermentation. At the end of the processes, it is refined for around 6 months before being bottled and put on the market.

## **Organoleptic notes**

Garnet red colour with purplish-blue highlights. The wine expresses itself to the nose mainly through fruity and spicy notes, with marked hints of dried fruit; on the palate, it has a wealth of taste due to an accentuated tannic note from the gentle, soft tannins from the refinement, an excellent structure that is well-suited to refinement in the bottle and is best expressed 2 years after bottling.

## **Alcohol Content**

13,5°

## **Format**

0,75 lt bottle

## **Combinations**

Red meat in general, braised and spit roast, and matured cheese.

## **Category:**

Reds