



Cabernet Sauvignon

- Cultivation area:* Veneto region, province of Verona, hilly area facing Lake Garda from the eastern side.
- Soil type:* Moraine origin, medium mixture rich of skeleton.
- Winemaking:* Hand harvest in the first half of October. During the first days it is drained. The fermentation takes place in the temperature of 24 and 26°C, it macerates for about 10 days during which at least 4 replacements a day are repeated.
- Refinements:* It matures into the French oak barrels for at least 12 months, then rests into stainless steel.
- Colour:* Intensive purple red with violet shades, draws to garnet red while aging.
- Bouquet:* Hints of red fruits of the undergrowth exalted by the aromas of wood and pepper, slightly herbaceous and tannic.
- Taste:* Slightly tannic with herbaceous and hay scents.
- Manintenance:* It maintains its characteristics for more than 10 years; definitely delicious if aged. It should be stored in cool (18-19°C) and low light places.

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Ideal with pasta with red meat, version and roast meat.



13,00 % Vol



Serve at 16 - 18 °C



Cabernet Sauvignon of three different clones.