

CABERNET SAUVIGNON

*deep ruby red color; perfect harmony between
fruity varietal characters (currant) and spices; rich taste,
good balance and lingering nose-palate presence*

Mark	Trentino DOC
Grapes	Cabernet Sauvignon
Vineyard	Rangotani
Soil	moraine deposit of alluvial terracing, mainly limestone-dolomite mineralogy, deep, reddish brown
Training system	vertical-trellised, cordon-trained
Vine density	5.600 plants/hectare
Year of vineyard installation	1989
Yield per plant	1,4 kg/vine
Harvesting	by hand, mid-October
Vinification	crushed grapes maceration for 15 days at a temperature of 25°C; after lees are drawn off the wine is racked to small oak barrels
Aging	15 months in oak barrels, few months in the bottle
Production	8.000 bottles
Serving Temperature	18°C; open the bottle one hour before serving
Combinations	an ideal partner for roasts, stews and game



TASTING NOTES:
