

Mark

Grapes

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## **CABERNET SAUVIGNON**

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

Trentino DOC

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	ISTITUTO AGRARIO SAN MICHELE ALL'ADIGE
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	TRENTINO CABERNET SAUVIGNON
Aging	15 months in oak barrels, few months in the bottle	
Production	8.000 bottles	STITUTO ASRAPIO 1874 FONDATORE SAN MONELE ALLADIGE EDMUND MACH
Serving Temperature	18°C; open the bottle one hour before serving	
Combinations	an ideal partner for roasts, stews and game	
TASTING NOTES:		