

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@finach.it



CABERNET SAUVIGNON

deep ruby red color; perfect harmony between fruity varietal characters (currant) and spicies; 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	FONDAZIONE EDMUND MACH
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	TRENTINO
Production	8,000 bottles	CABERNET SAUVIGNON
Serving Temperature	18°C; open the bottle one hour before serving	ISTITUTO AGRARIO 1874 FONDATORE SAN MICHELE ALLADIGE EDMIND MACH
Combinations	an ideal partner for roasts, stews and game	
TASTING NOTES:		