

# CABERNET SAUVIGNON

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

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Cabernet Sauvignon
<b>Vineyard</b>	Rangotani
<b>Soil</b>	moraine deposit of alluvial terracing, mainly limestone-dolomite mineralogy, deep, reddish brown
<b>Training system</b>	vertical-trellised, cordon-trained
<b>Vine density</b>	5.600 plants/hectare
<b>Year of vineyard installation</b>	1989
<b>Yield per plant</b>	1,4 kg/vine
<b>Harvest</b>	by hand, mid-October
<b>Vinification</b>	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
<b>Aging</b>	15 months in oak barrels, few months in the bottle
<b>Production</b>	8.000 bottles
<b>Serving Temperature</b>	18°C; open the bottle one hour before serving
<b>Combinations</b>	an ideal partner for roasts, stews and game



*TASTING NOTES:*

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