



# Cabernet

Garda DOC



Grapes: Cabernet Sauvignon 100%

Vintage: 2017

Alcohol content: 13,5%vol

Vineyard: in Olfino (Monzambano), on the morainic hills south of Garda Lake. Optimal exposition toward south-east, on a pebbly calcareous ground with little clay spots. The vines are trained with the spurred cordon.

Production: 90 q/ha.

Fermentation: in stainless steel tanks with 10 days maceration on the skins.

Refinement: in stainless steel tanks for 8 months minimum.

Colour: deep ruby red.

Aromas: captivating bouquet, with hints of mature red fruit and jam, enriched by a light and particular herbs mark.

Flavour: Dry, savory, well balanced. Good and soft tannin that gives strength to the already great structure.

Food pairings: risotto, salami, red meat, seasoned cheese.

Best served at: 16-18°C in large glasses.