

GARDA
D.O.C.

Cabernet Sauvignon



Grapes: Cabernet Sauvignon

Vintage: 2019

Alcohol content: 13,5%

Vineyard: in Olfino (Monzambano), on the morainic hills south of Garda Lake. Optimal exposition towards south-east, on a pebbly calcareous ground with little clay spots

Training system and production: spurred cordon, with a production of 90q/ha

Harvest: manual, september-october

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

Refinement: in stainless steel tanks for 8 months minimum

Color: deep ruby red

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

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

Food pairings: salami, red meat, seasoned cheese

Best served: 14-16°C in large glasses