



COLLIO CABERNET SAUVIGNON



DESCRIPTION: DOC (Registered Designation of Origin)

Red Wine

PRODUCTION AREA: COLLIO

Municipality of San Floriano del Collio

PRODUCTION AREAS: Asci, Uclanzi

EXTENSION: 0.70 ha

GRAPE VARIETIES: 100 % Cabernet Sauvignon

SOILS: Hilly terrain of stratified Eocene marl and sandstone

YIELD PER HECTARE: 60 – 70 ql.

GROWING SYSTEM: Guyot

HARVEST: Hand-harvested – first decade of October

VINIFICATION: De-stemming and crushing of grapes and following maceration for eight days with 3 pump-overs per day. After devatting, the wine is aged in oak barrels of different sizes for at least 12 months.

ALCOHOL CONTENT: 13 – 13,5 % vol. (depending on the vintage)

COLOUR: Ruby red with a garnet tinge

BOUQUET: Intense and pungent, reminds blackberries and blueberries

PALATE: Adequately tannic, warm, harmonious and well-balanced

SERVING SUGGESTIONS: Appropriate for the most demanding combinations, it goes well with red meats, roasts, game and aged cheeses.

SERVING TEMPERATURE: 18 – 20 °C