

CABERNET SAUVIGNON DOC MONTELLO- COLLI ASOLANI



Anna Spinato
AZIENDA VINICOLA WINERY



100% Cabernet
Sauvignon



16°/18°



750ml



%ALC

12,5%



4,1g/lit



6,2g/lit

Soil

Hilly and clayey red soils, rich of minerals, which are called "Marne". Area of Montello and Asolo Hills, Veneto

Training system

Guyot

Harvest

Manual in mid October

Vinification

Cold maceration of the grapes for 4 days. Fermentation for about 20 days at controlled temperature with a peak of 28° C in stainless steel. Matured first in stainless steel and then in different wooden barrels (barrique, tonneau) for 1 year.

AWARDS



Color

Red still wine.
Bright ruby red ●

Fragrance

Intense on the nose. Notes of little wildberries, spices like black pepper and vegetable note of pepper and some herbaceous reminds.

Taste

The sip is led by fresh notes of red, sour fruit well match with the tannin. A really rich sip.

Foodmatch

Meat dishes. Worth a try with Tagliatelle al ragù.

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