



Anna Spinato



Cabernet Sauvignon DOC Montello - Colli Asolani

Production area: area of Montello and Asolo Hills, Veneto.

Varietal: 100% Cabernet Sauvignon grapes.

Ground composition: hilly and clayey red soils, rich of minerals, which are called "Marne".

Vineyard farming method and principal cultivation: low spur cordon, with rigorous winter prunings followed by clear action for the control of production and growth of leaves.

Harvest: manual mid-October.

Winemaking: cold maceration of the grapes for 4 days. Fermentation for about 12 days at controlled temperature with a peak of 28° C in stainless steel.

Matured first in stainless steel and then in wooden barrels.

Conservation: 18° C

Service: 18°/20° C

SENSORIAL NOTES:

Color: ruby tending to purple.

Fragrance: rich of red fruits and sweet spices.

Taste: soft and balanced, elegant tannins and yet red fruits. It ends with some tobacco and violet scents.

Match: seafood dishes as backed sea-bass with peppers, potatoes and black olives.