

Cabernet

Doc Montello

Asolo Hills – Organic

This wine is obtained by Cabernet Sauvignon DOC Montello and Colli Asolani grapes. They are picked in a hilly area suitable for their production.

Production area: vineyards in the Asolo hills. The regular temperature variation and the good exposure allow a perfect grapes maturation.

Height: about 200 metres a.s.l.

Ground typology: mainly clay with a dark reddish-brown colour because of the high presence of iron, slightly calcareous good drained with a good skeletal structure.

Cultivation system: spurred cordon

Strain per hectare: 4500

Vineyard age: 20/25 years

Production per hectare: 100 quintals

Harvesting time: second decade of October

Production method: the wine is obtained from grapes grown in organic agriculture. After an accurate selection of the bunch, the grapes are destemmed, pressed and let to macerate for ten days at monitored temperature of about 30°C to obtain a perfect extraction of colour and tannins.

Refinement: in bottles for two months

Organoleptic characteristics: red carmine-amaranth colour with hints of purple. Fruity sensations of blackcurrant and blueberry accompany themselves alternating to pleasant marks of black pepper, leather, pepper and alfa-alfa. Structured, elegant, persistent, full and balanced tannicity.

Food pairing: it is suitable for char-grilled or stewed red meat based dishes.

Technical data: alcohol 12,5% vol.; acidity 5 g/l; net dry extract 27g/l.

