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DESIGNATION: Colli Euganei Cabernet DOC

GRAPE VARIETIES: 80% Cabernet Sauvignon, 20% Cabernet Franc

PRODUCTION AREA: Cortelà, Vo' Euganeo, Padua (ITALY), south-eastern vineyard exposure, 200 m above sea level.

VINE TRAINING SYSTEM: guyot

NUMBER OF PLANTS PER HECTARE: 4 500

AGE OF VINES: 15 - 20 years

YIELD PER HECTARE: 6.000 kg

HARVEST: grapes are hand-picked and carefully selected

HARVEST TIME: second half of September, first half of October

VINFICATION: once the grapes reach full phenolic maturation, they are harvested, destemmed and gently pressed. The fermentation with the berry skins (maceration) occurs in steel tanks at a controlled temperature of 22-24°C for about three weeks, the cap is often punched down to facilitate the release of aromas and colour from the berry skins. After racking and malolactic fermentation, the wine ages for 8 up to 10 months in 5 hectolitre oak barrels.

ORGANOLEPTIC PROPERTIES: bright ruby red colour, intense bouquet, on the nose hints of plum jam, ripe fruit, blackberry and blackcurrant, with elegant notes and flavours of vanilla and licorice. In mouth harmonious, full-bodied, rich in velvety tannins. A wine with big personality.

FOOD PAIRING: it pairs well with red meat and game meat. It matches also with matured cheeses.

ANALYTICAL DATA (2018 HARVEST)

ALCOHOLIC CONTENT: 13,50% vol.

GLUCOSE AND FRUCTOSE: 5,6 g per litre

TOTAL ACIDITY: 5,3 g per litre

VOLATILE ACIDITY: 0,77 g per litre

TOTAL SULPHUR DIOXIDE: 67 mg per litre

