



7 ROSSO

Grape Variety: Cabernet Sauvignon

Growing Method: Pruned cane, turfing, limited organic fertilising

Production Parameters: Max yield 70q/ha

Low bud fertility Low yield per vine

Trimming

Harvest selection

Long maceration, meticulous, long and (exhausting)

Controlled temperature fermentation with native yeasts from the

Vineyard.

Aging 12 month in concrete tanks.

Analytical Parameters: Min. nat. Alcohol content: 14%

Min. alcohol content (consumption): 14%

Acidity: 5-6 %

Net dry extract: 24‰

Organoleptic Features: Deep Ruby red colour, delicate violet notes, ripe fruits, licorice and vanilla, mouth-filling taste, harmonious, full-bodied with dense tanins, and just the right dryness.

Aging Prospects: This wine can also wait for the most special of occa-

sions: 8-10 years

Serving Temperature: 18°C.

Food Pairing: To be paired with special meat dishes, in the company

of the right people.