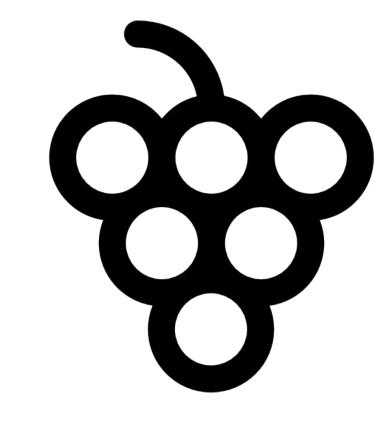


# COLLIEUGANEI DOC CABERNET BIOLOGICO "18 MESI"



Film III



# 60% CABERNET SAUVIGNON 40% CABERNET FRANC

Varietal composition: Cabernet Sauvignon 60% Cabernet Franc 40.%

Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: second half of September

### TECHNICAL NOTES

Soil: Volcanic origin mainly characterized by Scaglia Rossa

Trellising System: Spurred cordon, Guyot

Vine Density: 50-60 qli/h

## METHOD OF PRODUCTION

**Vinification:** Red vinification with maceration for about eighteen days, daily pumping over and delestage.

**Aging process**: After vinification, the wine matures in French oak tonneaux and barrique for at least 18 months.

# TASTING NOTES

Colour: Bright ruby red with subtle garnet red nuances.

**Bouquet**: A rich and complex aroma with hints of ripe red fruit, plum and marasca cherry preserve, with elegant notes of sweet spices, black pepper and slightly herby

nuances.

Dalate: Fresh and dry w

Palate: Fresh and dry, with marked tannins but softened by time spent in wooden

barrels. A lingering spicy finish.

Food pairing suggestion: Grilled red meats and medium-aged cheeses.

Serving temperature: 18° Residual sugar: 2 g/l Alcohol content: 14%