







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

Vine Density: 50-60 qli/h

METHOD OF PRODUCTION

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

Aging process: In steel on fine lees with frequent batonnage for 8 months.

TASTING NOTES

Colour: Intense ruby red colour with a dense texture.

Bouquet: An aroma of red berries, distinct notes of fresh cherry and strawberry

preserves, and spicy and slightly herby nuances.

Palate: Fresh and decisive, well-structured, characterised by young tannins with a

pleasantly herby, savoury and lingering aftertaste.

Food pairing suggestion: Fresh cured meats, unseasoned cheeses, grilled meat.

Serving temperature: 16°-18°

Residual sugar: 1 g/l Alcohol content: 13,5%