MONTE FASOLO

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CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

RISERVA STORICA COLLI EUGANEI DOC CABERNET 1997

70% CABERNET FRANC
30% CABERNET SAUVIGNON

Varietal composition: Cabernet Franc 70%, Cabernet Sauvignon 30%
Production area: Baone and Cinto Euganeo - Colli Euganei South
Altitude: 200 - 400 mt asl
Harvesting time: Last ten days of September

TECHNICAL NOTES

Soil: Volcanic origin mainly characterized by Scaglia Rossa
Trellising System: Spurred cordon

METHOD OF PRODUCTION

Vinification: Traditional vinification process.
Aging process: The wine rests in the bottle in aging caves for more than twenty years at a controlled and constant temperature.

TASTING NOTES

Colour: Garnet red with brick red nuances.
Bouquet: On the nose it has refined developed notes of ripe red fruit, morello cherry preserve with slightly herbal and balsamic nuances.
Palate: On the palate it is intense, well-structured with strong tannins.
Serving temperature: 18°
Alcohol content: 12,5%