

Cabernet Sauvignon

DOC Asolo Montello

A red wine made from Cabernet DOC Asolo Montello grapes selected from the Asolani Hills.

Production area:

Virginia vineyard.

The moderate temperature fluctuations and the good exposure to the sun allow for excellent ripening of the grapes.

Altitude:

about 130 m a.s.l.

Type of soil:

Fertile soil of a clay/limestone composition. Well-drained.

Training system:

Guyot

Plants per- hectare:

4.500

Harvest period:

Mid October.

Wine production method:

Pressing followed by maceration for 10 days.
The wine is then kept in stainless steel tanks.

Refining:

8 months in bottles.

Characteristics:

A ruby red color with purple reflections.

Intense aroma with hints of wild fruit from the local woodland, especially the wild cherry of the Asolani Hills.

A dry taste with warm and intense sensations and moderate tannin.

Best served with:

Perfect with red meat and stew.

Asolani cuisine: Valcavasia chestnuts stuffed quails with polenta

Serving temperature:

18°C

Technical details:

Alcohol 13% vol.

Acidity 5 g/l

Net extract 34 g/l

