



Best served with

Beef roast and beef goulash, lamb and sheep dishes and mature cheese.

Recommended glass type

Bordeaux glass

Serving temperature

16-18°C

Cabernet

DOC 2017 750 ml

The wine is dark ruby red in colour, with a medium core and lightening at the edges. Aromas of dark fruits (blackcurrant, blackberry, cranberry) blend in the nose with light, fine spicy aromas. On the palate, the Cabernet is dry, medium-bodied, with pleasant tannins and aromas of dark berries, with light tobacco notes and woodland scents. Very pleasant to drink with a very good, long finish.

Information sheet

Vintage	2017
Grape variety	100% Cabernet
Growing area	South Tyrol Bassa Atesina
Height a.s.l.	320-350 m
Soil quality	medium light alluvial soil on red
	porphyry
Climate	continental
Slope orientation	West
Vine training method	Guyot wire trellis
Harvest season	Mid-October
Vinification	Stainless steel barrel
Fermentation temperature	25-28°C
Maturation in wooden barrels	10 months in barrique - Tonneau
Bottle-ageing	6 months
Analytical data	
Alcohol content	12.5% Vol.
Total acid	4.40 g/l
Residual sugar	0.70 g/l
Sugar-free extracts	29.50 g/l