



# CABERNET

## COLLI BERICI DOC

GRAPES: Cabernet Franc 75%, Cabernet Sauvignon 25%

HARVEST and CELLAR:

We pick the grapes by hand in the middle of September. When the grapes arrive in the cellar, after the crushing, they slowly start a natural long fermentation by controlled temperature. The pressure allows to obtain wine and pommace. We keep the wine in a stainless steel tank for about eight months before bottling.

THE WINE:

It's a strong ruby red wine, with some fruity scented notes of blackberry, cherry and aromatics herbs.

The taste is warm and soft, with a good tannin and great longevity.

750 ml bottles

Serving temperature: 16°C

Alcohol: 13% vol.

Sugar content: 1,6 g/l

Total Acidity: 5