

OLTREPO PAVESE DOC CABERNET SAUVIGNON

GRAPES

100% Cabernet Sauvignon

PRODUCTION AREA

Torrazza Coste and Cadé Piccola

GROWING SYSTEM

Guyot

YIELD

4.500 Vines/Ha

VINEYARDS

The vineyard selected for the production of Cabernet Sauvignon has an altitude of approximately 200 meters above sea level and a Southwest exposure.

WINEMAKING

The destemmed grapes are placed in steel tanks for a brief cold maceration followed by fermentation at controlled temperature. Daily pump-overs are performed to ensure optimal extraction of colour and tannins from the skins and grape seeds.

AGEING

12 months in old French oak barrels.

3-4 months in the bottle.

TASTING NOTES

Intense ruby red color with garnet reflections, tending towards orange with aging.

Intense aroma with characteristic aromatic notes of the grape variety, such as ripe black and red fruits, along with typical vegetal nuances.

On the palate, it is full-bodied with the right amount of tannins, revealing excellent structure.

SERVING TEMPERATURE

14°-16°C

ANALYTICAL CHARACTERISTICS

Alc. Vol. 14,00%; Total acidity 6,00gr/lit; Residual sugar 2,50gr/lit

