

Cabernet Sauvignon

**BOTTEGA
· VINAI ·**

WINE

Cabernet Sauvignon

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Cabernet Sauvignon with yields of 60 hl/ha. Hand-picked.

VINEYARD

The Vallagarina valley, on the right and left banks of the River Adige, on the best exposed sites in the hills between Rovereto and Avio. The vineyards are located on loose sand and gravel soils are the foot of glacial fans or on coarse-grained morainal sediment with poor moisture retention. The area enjoys a continental climate with fairly harsh winters and hot summers with large differences between day and night temperatures.

VINIFICATION

Vinification takes place in small, broad-based stainless steel tanks to ensure plenty of space for pumping over and contact between the must and skins. After crushing, the must remains in contact with the skins for a fairly long time (more than ten days) during which alcoholic fermentation takes place. Once fermentation has been completed, the wine is left to age for 12-15 months, some in French oak barriques and the rest in small Slavonian oak casks.

REFINEMENT

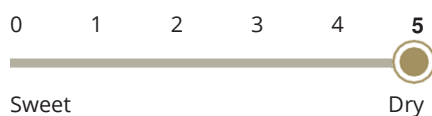
100% Barrique

DESCRIPTION

A very intense ruby red colour, with strong aromas of woodland fruits (blueberry and blackberry) mixed with hints of toasted vanilla and spicy notes (cloves). The palate highlights its perfect harmony due to the presence of a substantial amount of soft tannins, which give it a velvety texture, a sensation of fullness in the mouth and perfect balance.



WINE STYLE



ANALYSIS

Alcohol: 13,50 % vol.
Total acidity: 4,8 g/l
Residual sugar: <1,5 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Grilled meats, high-quality game, mature cheeses.



SIZES AVAILABLE

75 cl



NOTES

Gluten Free



ALLERGENS

Sulphites