

# Cabernet Sauvignon

i MASTRI  
VERNACOLI

## WINE

Cabernet Sauvignon

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Cabernet Sauvignon. Hand-picked.

## VINEYARD

The foothills along the Valdadige and Vallagarina valleys in Trentino on sites with the best exposure and which are most suited to vine cultivation. The Pergola Trentina and Guyot are the training methods used.

## VINIFICATION

The grapes are fermented for about 10 days in small stainless-steel tanks to encourage greater extraction of high quality polyphenols. The new wine is initially finished for 2-3 months in stainless steel tanks and then in medium-sized oak barrels for no longer than 6-8 months, to enable it to preserve its characteristic fruit.

## REFINEMENT

Stainless steel and oak cask.

## DESCRIPTION

Deep ruby red colour; berry nose with slight hints of spice; excellent body, medium tannins, harmonic and well balanced.



### WINE STYLE



### ANALYSIS

Alcohol: 13,00 % vol.  
Total acidity: 4,8 g/l  
Residual sugar: 3 g/l



### SERVING SUGGESTION

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



### SIZES AVAILABLE

75 cl



### NOTES

Gluten Free



### ALLERGENS

Sulphites