

Cabernet Sauvignon

# BREGANZE DOC CABERNET SAUVIGNON 2017

**Grape variety:**

100% Cabernet Sauvignon.

**Exposure:**

Two hillside vineyards facing west and south-west respectively.

**Soil type:**

Red soils of basaltic origin, well structured and rich in minerals.

**Breeding system:** spurred cordon.

**Grape production per hectare:**

70 q.

**Vinification and refining:**

The grapes are harvested at full phenolic ripeness. They are immediately destemmed without crushing. After a pre-fermentative maceration, a natural fermentation with indigenous yeasts starts and lasts for several weeks in our special steel tanks where the must and skins are stirred thanks to the gases produced during fermentation, without the aid of any other machinery. Once the alcoholic and malolactic fermentation is complete, the wine is transferred to the steel ageing tanks.

**Alcohol content:**

12,5%

**Organoleptic examination:**

It has a ruby red colour with violet hues and has typical varietal aromas with notes of red undergrowth fruit such as currants, raspberries and strawberries. It is accompanied by faint hints of alfalfa and hay. There is a good spicy component, delicate and not intrusive, of vanilla and nutmeg. The taste is soft, enveloping, savoury, balanced and persistent. New fruity sensations of marasca cherry and blackberry return on the retro-olfaction.

**Gastronomic combinations:**

Ideal with main course meat dishes, matches perfectly with feathered game.

**Serving Temperature:**

18° C.

