

BREGANZE DOC CABERNET



WINE: 50% Cabernet sauvignon and 50% Franc
DENOMINATION: BREGANZE Doc
LOCATION OF VINEYARD: hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND: volcanic soil hills
TYPE: dry

VINIFICATION: The clusters of the two cabernet grapes are harvested separately depending on the degree of maturation. The grapes are placed in cassettes with extreme care and are left to dry for 15 days before being de-stemmed. The grape stalk is removed totally and they are pressed. The grapes are left to macerate for 11 days by plunging and frequent racking. A part of the fermentation takes place in stainless steel vats with the must, the other is fermented in barriques for a second passage of 6/12 months. Blended in the spring of the prior years, the wine does not endure an aggressive filtration, which sometimes creates light sediment in the bottle.

CHARACTERISTICS: This wine has an important red ruby color and has aromas of small red fruit. It is dry in the mouth and has a rich body and sweet tannins that create a long persistent flavor. It is best if aged for 5-6 years and pairs well with baked lamb, braised meats, and other flavorful red meats and seasoned cheeses

SERVING TEMPERATURE: 16°C.