

GARDA D.O.C. CABERNET

Variety: 50% Cabernet Sauvignon, 50% Cabernet Franke.

Production zone: Garda; old property vineyard planted in 1990 with selected vines. Located in Cattani estate in the South side of Lake Garda.

Soil: Morainic-calcareous, exposure from the East to West.

Harvest: Late, manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 60 q/Ha of grapes.

Harvest time: Second decade of October.

Vinification: Maceration for 15 days at a controlled temperature between 22 and 25°C with frequent repassing of must over lees stainless steel tanks. Wine drawing and fermentation are concluded after about 20 days. Malolactic fermentation takes place in wood.

Maturation: Kept for about 18 months in Barriques made of oak from Allier of 20 hl capacity. Kept in the bottle for another 12 months before release.

Bottling: First decade of March.

Top: Natural cork.

Sensory characteristics: Deep red color with purple hues, it expresses its fullness when smelled and the range of aromatic hints ranges from berries to wild flowers. On the palate, warm, soft and persistent with tannicity.

Serving temperature: 18/20°C.

Average life of Wine: Wine with good aging. Fabulous even after 8 years.

Food matches: Only the most tasty and appetizing dishes can accompany this wine: aged cheese, pork, pappardelle and wild boar, can give the right expression.

Analytical data:

Alcohol: 13,5% vol.

Total acidity: 5,20 g/l.

Ph: 3,30.

Net dry extract: 37 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

