

GARDA D.O.C. CABERNET SAUVIGNON BRIGANTE

Variety: 100% Cabernet Sauvignon.

Production zone: Garda; old vineyard of property planted in 1982 with personally selected vines. Located in Cattani estate at West side of Lake Garda. Sits at 195 m above sea level.

Soil: Stony, gravelly with exposure from the East to West.

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

Yield per hectare: 100 q/Ha of grapes.

Harvest time: First decade of October.

Vinification: Maceration for 7/8 days at a controlled temperature between 28/30°C with frequent repressing of must over lees in stainless steel tanks. Wine is drawn and fermentation concludes after about 12 days. Malolactic fermentation takes place partly in steel and partly in wood.

Maturation: In steel and, for a moderate amount of time, also in Tonò made of Slovenian oak. Bottled in Spring.

Bottling: First decade of April.

Top: Natural cork.

Sensory characteristics: Obtained from selected single-variety Cabernet Sauvignon grapes. Intense red color with violet hues, the bouquet slightly grassy, ethereal and pleasant, rightly acid and tannic, full bodied of austere and velvety.

Serving temperature: 18° C.

Average life of Wine: Wine with good aging. Fabulous even after 7 years.

Food matches: Indicated for roasted beef courses, cold cuts, game.

Analytical data:

Alcohol: 13% vol. Total acidity: 5,2 g/l. Ph:

3,30.

Net dry extract: 37 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

