

# **Trentino Cabernet Sauvignon**

## Istituto Agrario San Michele all'Adige



D.O.C.

**TYPE** 

Red

**REGION** 

Trentino-Alto Adige

**PROVINCE** 

Trento

**GRAPE VARIETY** 

Cabernet Sauvignon

TYPE OF FARMING

Conventional

**HARVEST** 

Manual, mid-October.

#### VINIFICATION

Traditional red wine vinification, with maceration for 15 days at 25°C temperature, followed by drawing off and racking into small oak barrels.

#### **MATURATION**

The wine matures for 15 months in oak barrels and for a further 2 months in bottle prior to release.

### TASTING NOTE

Deep ruby red in colour. On the nose it offers a fine, elegant bouquet of red berry fruits enriched with a subtle spiciness and a faint vegetal hint that provides liveliness and freshness. On the palate it is concentrated and richly-structured, with great balanced between the fruit, tannins and acidity, and a clean, persistent finish.

An ideal partner for roasts, stews and games.

### SIZES AND SPECIAL PACKAGING

75 Cl bottles.

