

CABERNET SAUVIGNON RISERVA

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %
Cabernet Sauvignon 100%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of October

Cropping level
50 Q/Hectare

Vines per hectare
5.000

Vine training system
Guyot

The grapes are obtained from cabernet sauvignon wine-plants which are grown on tall hills facing south-east thereby achieving high quality characteristics and extraction potential. The output is quite low per hectare.

Vinification

Skin maceration is done for about 15 days in wooden barrels. The delestage system is adopted.

Elevation

This is performed by using French old aged oak barrels for about 2 years and then stored in bottles for at least 6 months.

Wine characteristics

The wine emphasizes a decisive taste with fruity and spicy flavours accompanied with a strong and important structure.

Appearance

Deep ruby red

Nose

Red fruits, youthful alcohol, spice

Palate

Fresh, spicy, full-bodied, elegant, lingering, velvety

After-aroma

Fresh-tasting, spicy, lingering

Food matchings

Red meats, cold cuts, game, blue cheeses

Collio

