



# Cabernet

Indicazione Geografica Tipica

**Grape Varieties:** Cabernet

**Vineyards:** The vineyards are located 100 to 120 meters above sea level and they are north-east facing. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

**Harvest:** At la Prendina, the Cabernet reaches its full ripening towards late. The grapes are manually harvested.

**Vinification:** The grapes are pressed and destemmed in a single day. During the fermentation, regular pumpings are alternated with some delestages. The temperature profile is expected to start at 25 ° C on the first day and then continue at about 20 ° C. The malolactic fermentation is done at the same time as the alcoholic fermentation in order to preserve the olfactory nuances of the fruit. The aging takes place in small barrels which are not new and in contact with fine lees for at least 8 months.

**Tasting notes:** The favorable pedo-climatology of the place makes this cabernet a precious expressive example of the pyrazinic notes typical of the variety with total absence of herbal and vegetable hints. This wine is perfect with meats and dishes that require nerbo and structure.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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