

STILL RED WINES

CABERNET
SAUVIGNON
COLLARE
ROSSO

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



**CABERNET SAUVIGNON
COLLARE ROSSO 2003
D.O.C COLLI PIACENTINI
GRAPE VARIETY**

This wine is produced from Cabernet Sauvignon grapes cultivated in our Collinetta vineyard. The vines are trained following the traditional vertical-trellised espalier system, maintaining a low plant yield, and are manually harvested and varietal vinified.

VINIFICATION

The maceration, at controlled temperature, lasts ten days. After racking the wine is settled for 14 months in Slavonian oak barriques and large capacity Slavonian oak barrels. The wine is bottled in the Springtime and settled.

ALCOHOL CONTENT

13% vol.

SENSORIAL ANALYSIS

Intense garnet red colour, woody fragrance, with good balance between the wood and the varietal notes, dry and lingering.

PAIRING

Pair with red meat roasts, wild game stews, aged cheeses.

SERVING TEMPERATURE

18 - 19° C



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