

AMOLAR CABERNET SAUVIGNON VENETO IGT

100% Cabernet Sauvignon



Harvest

Last week of September.

Vinification

Destemming and pressing, with subsequent vinification at a controlled temperature and in contact with the skins for 10-12 days. Subsequently the wine-must is separated from the marc and continues the fermentation at room temperature for another 15 days and completes it in wood.

Refinement

It remains in steel for 8-9 months and completes the refinement in the bottle for 3-4 months.

Tasting notes

Intense ruby red, on the nose there is a scent of small red cherries. Some pleasant vegetal and spicy notes enrich the olfactory bouquet. In the mouth there are the same hints enriched by marked acidity and balanced alcohol.

Pairing

Structured first and second courses.
Serving temperature 14 ° - 16 ° C

Analytical data

Alcohol content: 12% Vol.
Total acidity: 5.5
Sugar: 0 gr / lt