



CABERNET SAUVIGNON DOC

Wine area: DOC Lison Pramaggiore.

Grapes: 100% Cabernet sauvignon.

Vineyard: Belfiore/site of Pizzo.

Soil: clayey-calcareous.

Vine density: 4200 plants per hectare.

Training system: double arched cane.

Harvest time: mid September.

Vinification: traditional maceration of the skins lasting 10-14 days, controlled temperature at 24-27°C in steel tanks until the end of the malolactic fermentation.

Ageing: 10 months in steel tanks, malolactic fermentation and 2 months in the bottle.

Alcohol content: 13% vol.

Total acidity: 5 g/l.

Colour: deep ruby red with purplish tinges.

Bouquet: vinous, typical and fruity, with blueberry and ripe cherries notes.

Taste: full-bodied, well-balanced, with soft and elegant tannins.

Gastronomic matches: excellent with red meats, roasts and game. It should be served at 18° C uncorking the bottle some hours before tasting.



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