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Lafò – Cabernet Sauvignon 2003

Cabernet Sauvignon is a jewel among South Tyrol's premium wines. The grapes originate from the Lafò vineyard at Cornaiano. Great care, experience and intuition both in the vineyard and in winemaking have combined to yield this fine, concentrated, robust but elegant "Lafò" red wine, extraordinarily deep in colour, already open and developed on the nose with aromas reminiscent of blackcurrant, plain chocolate, gingerbread seasoning and vanilla. A superb Cabernet of top international stature.



Description:

Very deep, almost black in colour with violet reflexes. Sweet berries and plum fruit intermingled with savoury aromas, herbs, earth, liquorice and leather; supple, ripe tannins and a rich, fruity mouthfeel lingering for an impressive, long finish. Will continue to improve for 10 – 15 years.

Food Choices:

Roast lamb with mint sauce, garlic and oregano
marinated lamb, beef and black bean stir fry, roast beef
and strong cheeses.
Serve cool, 18°C

Grape Variety:

100 % Cabernet Sauvignon

Sites:

The Lafò site is located in a sunny position on a rounded ridge between the village of Giralan and the hamlet of Schreckbichl at an altitude of 430 metres. The soils are sandy with gravelly morainal deposits. The vineyard was planted in 1987 with three French clones, Guyot-trained with a density of 6,000 vines per hectare.

Yield:

32 hl/ha

Winemaking:

The grapes are harvested by hand, de-stemmed, crushed, the juice is fermented with the skins for 10 days, during which time the skins were kept constantly immersed. The new wine is left on the skins for a further 10-14 days, after which it is drawn off and transferred to a mixture of new and used French oak barriques. Following the malolactic fermentation the wine is racked several times with a total maturation period in oak lasting 18 months, then lightly filtered before bottling.

Analytical Data:

Alcohol	13,64 % Vol
Total acidity	5,4 g/l
Sugar-free dry extract	32,0 g/l

