

# Alto Adige Cabernet Riserva DOC



Our Cabernet Riserva is grown on the deep sedimental soils of Branzoll, Bolzano and Caldaro. A high age of the vines and a strict limitation of the yield guarantee for a high quality of the grapes. A high percentage of Cabernet Franc (30 %) give to the wine its unique character.

The Cabernet has deep garnet red colour, an intense aroma of black currants with slight erbaceous notes, on the palate it's full bodied and permanent with smooth tannins.

The Cabernet can be paired with almost all intense dishes, grilled or roasted red meat, game and strong cheese.

The drinking temperature should be about 18 – 20 °C, a Cabernet lasts for at least 5 – 6 years, good vintages even longer.

Vineyard area: 1,2 ha  
Cultivation system: Pergola  
Soil: Sandy, calcareous  
Yield: 6700 l/ha  
Variety: Cabernet Sauvignon (50 %)  
Cabernet Franc (50 %)  
Vinification: big wooden barrel  
Acidity: 5,1 g/l  
Residual sugar: 2,7 g/l  
Alcohol: 13,2 % vol