

Trentino Superiore Doc Rosso Quattro Vicariati 2016

A particularly high-quality Bordeaux blend that takes its name from the Quattro Vicariati area which covers the four vicariates of Ala, Avio, Brentonico and Mori in the Vallagarina valley. This is the part of Trentino with the greatest area under vine, as well as being the most southerly and therefore the most ideally suited to the production of great red wines. It is an historic label for Cavit, introduced in the mid-sixties, and still today is a wine of outstanding quality to which special care and attention is reserved in the vineyard and in the cellar



Production area: A special selection of vineyards trained using the Guyot and “pergola semplice” systems sited on the hillsides overlooking the River Adige, featuring clay and limestone soils and excellent exposure

Grape varieties: The largest proportion (two thirds) is made up of Cabernet Sauvignon, to which a small portion of Cabernet Franc is added; the rest of the blend is Merlot (30%).

Production techniques: The vinification of both Cabernet types as well as of Merlot is made using the system for making red wine with a medium-long maceration period (13-14 days). Once fermentation has been completed, maturation follows in barriques and small oak barrels for 18 months.

Analysis:

Alcohol: 13,50 % vol.
Total acidity: 4,80 g/l
Sugar-free extract: 30 g/l
Residual sugars: dry

Wine description: Deep and bright ruby red colour. Balmy nose with hints of plum, blackberry and tobacco. Well-balanced on the palate, with notes of green pepper and ripe red berries. It mellows with rich notes of fruit and soft tannins. Long and enticing finish of spices.

Food pairings: Pasta with tasty sauces, grilled meat and mature cheeses.

Serving temperature: 16 - 18°C

Allergens: Contains sulphites

Last updated: 25/07/2017 F.M.; M.S.