



TRENTINO DOC CABERNET SAUVIGNON BOTTEGA VINAI

General characteristics	Originally from the Gironde area (Bordeaux) and introduced in Trentino at the end of the 19 th century, Cabernet Sauvignon has spread especially in the hilly areas, where it found an ideal habitat for the production of high-quality wines. Though rather low yields and small-sized clusters have limited its cultivation in the truly ideal areas. Vinified together with Cabernet Franc and Merlot, it makes up the prestigious Rosso Trentino DOC, A Bordeaux blend produced in Trentino since the beginning of the Sixties.
Production area	The Vallagarina valley, on the right and left banks of the River Adige, on the best exposed sites in the hills between Rovereto and Avio. The vineyards are located on loose sand and gravel soils are the foot of glacial fans or on coarse-grained morainal sediment with poor moisture retention.
Grape varieties	Exclusively Cabernet Sauvignon, with yields of 60 hl/ha. The leaf has five lobes with completely closed sinuses, leaving five holes inside the actual leaf, which in autumn takes on a characteristic red colour; medium-sized clusters, often loose, and rather small berries, with thick skins covered in bloom; fleshy pulp with a grassy flavour.
Vinification and maturation	The grapes are collected when they are fully ripe, with mature grape pips and woody stalks, in the month of October. Vinification takes place in small, broad-based stainless steel tanks to ensure plenty of space for pumping over and contact between the must and skins. After crushing, the must remains in contact with the skins for a fairly long time (more than ten days) during which alcoholic fermentation takes place. Once fermentation has been completed, the wine is left to age for 12-15 months, some in French oak <i>barrisques</i> and the rest in small Slavonian oak casks.
Analytical data	Alcohol: 13,50% vol. Total acidity: 4.8 gr/lit. Residual sugars: dry
Organoleptic characteristics	A very intense ruby red colour, with strong aromas of woodland fruits (blueberry and blackberry) mixed with hints of toasted vanilla and spicy notes (cloves). The palate highlights its perfect harmony due to the presence of a substantial amount of soft tannins, which give it a velvety texture, a sensation of fullness in the mouth and perfect balance.
Matching with food:	Grilled meats, high-quality game, mature cheeses.
Serving temperature:	16-18 C°
Allergens:	Sulphites