

Cabernet Sauvignon



CAMPANA
VINI PIACENTINI

RED STILL WINE



GRAPE: Cabernet Sauvignon

ALCOHOL CONTENT: 13% vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 230 a.s.l.

GROUND: calcareous - clayey soil.

FARMING SYSTEM: Guyot

HARVEST TIME: end of September

IN THE CELLAR: The grapes, harvested in crates in the cooler hours of the day, are taken to the cellar, where their transformation process begins.

After a delicate pressing of the berry, the must together with the peel is pushed into steel vats at a controlled temperature, where, also with the help of frequent pumping over, the substances that enrich the color and body of the wine will be extracted.

Once fermentation is complete, the batch of wine is separated into two parts, one will refine in wood, the other will continue its refinement in steel.

After a year, the two parts are brought together in a steel barrel, where they will await bottling.

IN THE CHALICE: With a ruby color with garnet reflections it is very elegant to the eye.

It gives the nose complex herbaceous notes of pepper and hay, enriched by a light spiciness, aromas of vanilla, green pepper, tobacco, cocoa powder, toasted coffee and nutmeg. In the mouth very intense, full-bodied and well balanced. On the finish it recalls mineral and toasted notes already perceived on the nose.

An important wine to combine with lasagna with venison ragout, braised meats, grilled Florentine steak and aged cheeses.

SERVICE TEMPERATURE: 16°-18°C

FIRST HARVEST: 2007

PRODUCT FORMATS: 0,75 lt