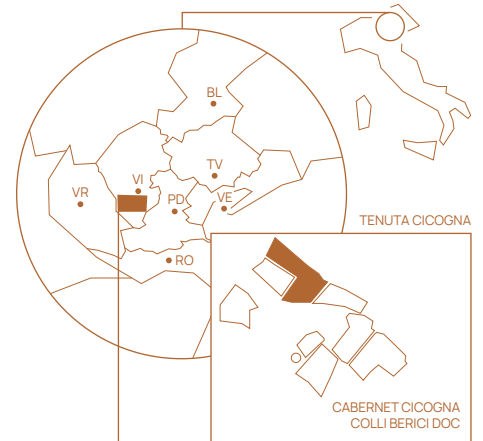


Cabernet Cicogna

Cabernet
Colli Berici DOC



Beyond every label, there's a unique terroir, a viticultural project aimed to pursue quality at its best since 30 years. The Cicogna Collection is the result of a terroir's knowledge and a winemaking expertise we upheld since 1987.



	SIGHT Deep ruby red almost impenetrable.	SMELL Essence of peppery spice entwines elegantly with the luscious allure of black currants.	TASTE Full-bodied, with hints of red fruit and very elegant tannins.	<p>Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish</p>
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TECH INFO	ORIGIN Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	VINE DENSITY 5,200 vines per hectare
	SOILS Calcareous, rich in iron and other minerals.	YIELDS 56 hl/ha
	GRAPE VARIETY Cabernet Sauvignon 100%	AVERAGE AGE OF VINES 20 years
	TRAINING SYSTEM Guyot	HARVEST Manual harvest in crates on the first week of October.
	ALTITUDE 150-180 m. a.s.l.	WINEMAKING The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.
	ASPECT W	MATURING AND AGING The wine is aged in French oak barriques for 12 months and then undergoes to a further 6 months in concrete before bottling.
	SURFACES 5 ha	

ANALYTICAL CHARACTERISTICS	ABV 14%
	SUGAR RESIDUAL 2 gr/lit
	TOTAL ACIDITY 5.5 gr/lit

ORGANOLEPTIC PROPERTIES	Deep ruby, the nose opens to brumble, black cherry, plum, green bell pepper, cloves, leather, sweet spices. The palate is dry, intense, with a long finish of black fruits. Alcohol is well integrated with the fruit concentration, balanced with the firm and developed tannins and the finish is really pleasant. The freshness, typical of the variety, supports the sip making it very intriguing.
	SERVING At 16-18 °C
	PAIRINGS Game, roast beef, seasoned cheese.
	VOLUME e 750 ml

