

I NATIVI

CABERNET SAUVIGNON

TRENTINO D.O.C.



DOC TRENTINO

The growing area is in the central- southern Trentino, on gravelly soils, alluvial on the valley floor, and clay on the slopes, all rich of important elements for the winemaking.

WINEMAKING

To extract the maximum colour, flavour and aroma the wine is fermented with the skins totally immersed in the must for approximately fifteen days. Once malolactic fermentation is complete, the wine is partially matured in oak casks of various sizes and subsequently in bottle.

ANALYTICAL DATA.

Alcohol 13% vol.

Acidity 4,8 g/l

DESCRIPTION

Intense ruby with garnet hues, elegant spice on the nose with a hint of vanilla and pepper, dry on the palate, positively austere, ethereal, with a good persistence and elegant tannins.

PAIRING

All kinds of red meats and seasoned cheeses, it is also a classic wine to accompany game. Serve at 18-20°C. Good cellaring qualities.