



CABERNET SAUVIGNON 2014



HISTORY

Cabernet Sauvignon originally comes from the south west of France, specifically the Bordeaux region. It has been grown in Trentino since 1820 and has become extremely popular, maintaining its production area over the years on the warmer sites with the best exposure in the Vallagarina valley south of Trento.

REGION

Trentino DOC, Italy

VARIETAL

100% Cabernet Sauvignon

VINEYARDS

The foothills in the Vallagarina valley in Trentino, with the best exposure and best suited to winegrowing. Pergola Trentina and Guyot are the training systems used.

WINEMAKER

Mauro Baldessar

WINEMAKING

The grapes are harvested when fully ripe in the first half of October and are fermented for about 10 days in small stainless steel vats to encourage greater extraction of the most desirable polyphenols. The new wine is initially left to develop for 2-3 months in stainless steel and then for no longer than 6-8 months in medium-sized oak barrels to ensure the wine preserves its characteristic fruity palate.

VINTAGE

After a rather cold and rainy beginning, the 2014 vintage has benefitted of the warm and sunny months of September and early October. The optimal locations of the selected vineyards, combined with the low yield per hectare helped the winegrower to postpone the harvest until the grapes reached their full ripening: this occurred 15/20 days later than the usual average for the red grapes cultivated in the Vallagarina region.

TASTING NOTES

berry nose with slight hints of spice; excellent body with medium tannins, harmonic and well balanced.

TECHNICAL INFORMATION

Total Acidity: 4.9 g/l

Residual Sugar: Dry

Alcohol: 12.5%