

S. Cristina



CABERNET SAUVIGNON GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from Cabernet Sauvignon grapes, this wine is deep ruby red in color.

It's complex on the nose and rich with lingering aromas that alternate between red fruit, ripe fruit, jam, and underlying hints of vanilla, spice, and a very light yet seductive herbaceous note.

It's dry and well bodied on the palate, with wonderfully balanced tannic structure that makes it ideal for long-term aging.



GRAPE VARIETY

100% Cabernet Sauvignon

LOCATION & CHARACTERISTICS OF THE VINEYARD

The vineyard is located in S. Cristina estate, in Peschiera del Garda, on the southern shores of Garda lake. South exposed.

AVERAGE ALTITUDE OF THE LAND

300/350 meters a.s.l.

TYPE OF SOIL

cretaceous-clay base

TRAINING SYSTEM

Cordon trained and spur-pruned

AVERAGE AGE OF THE VINEYARD

20 years

NUMBER OF BUDS PER PLANT

6/7 per plant

YIELD PER HECTARE

80 hundredweight

PERIOD AND METHOD OF THE HARVEST

Last 10 days of September, beginning of October

VINIFICATION

Fermented for approximately 2 weeks in stainless steel tanks with frequent pumping over to maximize transfer of the substances contained in the skins. Aged for 18 months in new and used barriques. After racking, the wine sojourns for 2-3 months in stainless steel tanks and for a further 5-6 months in the bottle before being released on the market

COLOUR

Cherry red with very lively lights in the glass and garnet veins

BOUQUET

The bouquet is full, layered and lingering, with a succession of overtones of red berries, mature fruit and fruit preserves, with an accent of vanilla, spices and a very light and extremely pleasurable hint of grass

TASTE

Mouth-filling, well-rounded, complex and full-bodied wine and yet also velvet-smooth and very elegant, confirming the sensation of being well-fruited, underscored by the vanilla and liquorice. Great aromatic length

SERVING TEMPERATURE

At 18-20°C

GASTRONOMICAL COMBINATIONS

The ideal match are game, grilled meat and mature cheeses