

## *Cicogna Cabernet*



### **GRAPE**

Cabernet Sauvignon 100%

### **PLACE OF ORIGIN**

Colli Berici, commune of Alonte: calcareous hills. Vineyards exposed to south/south-west from 150 to 180 metres above s.l.

### **WINE-MAKING**

For 10-12 days in tanks with controlled temperature of 25° - 28°.

### **RIPENING AND MELLOWING**

1 year in barrique; 6 months in bottle.

### **SOME HISTORY ABOUT THE GRAPE AND THE METHOD**

2,4 Ha planted in 1984 in the "cru" Cicogna with 3900 plants per Ha.

### **TASTING COMMENTS**

Dark ruby-red with an intense fragrant taste and the right tannic and sapid notes.

Best temperature for serving 18-20°.

**Az. Agr. Cavazza cav. Domenico e F.lli**

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