

Cabernet Sauvignon Lison Pramaggiore DOC 2010

VARIETIES:	Cabernet Sauvignon
PRODUCTION AREA:	Lison Pramaggiore (eastern border of Veneto)
SOIL TYPE:	Tending to clay, fluvial and lagoon origin
VINEYARD ELEVATION:	Sea level
VINES PER HECTARE:	3,500 to 5,000
TRAINING SYSTEM:	Sylvoz and spurred cordon
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	13%
SERVING TEMPERATURE:	16-18 °C
RECOMMENDED GLASS:	Broad-bowled, narrowing towards the rim
AGEING POTENTIAL:	Four to six years

WINEMAKING PROCEDURE

The harvested grapes are crushed and destemmed before red-wine vinification with 12-14 days' skin contact at a temperature of 24-26 °C. Malolactic fermentation is followed by maturation partly in steel and partly in French barriques. Blending takes place just prior to bottling..

SENSORY PROFILE

The deep ruby red ushers in an array of red and black fruits-led aromatics lifted by suggestions of spice and balsam. The thrusting yet pervasive palate is wired with assertive tannins and sufficient freshness to sustain echoes of fruit and spice at the back.

FOOD MATCHINGS

Especially appropriate with red meat dishes, roasts, braises and game. Try with full-flavoured, and preferably mature, cheeses.

Cabernet Sauvignon



Santa Margherita