

ROSSO GIUNONE

CABERNET SAUVIGNON IGT



DENOMINATION

CABERNET SAUVIGNON IGT

PRODUCTION AREA

MONTE GAZZO NEAR CALDIERO

GRAPE VARIETY

80% CABERNET SAUVIGNON AND 20% MERLOT

PRODUCTION FOR HECTARE

ABOUT 100 Q GRAPE HARVEST: END OF SEPTEMBER

VINIFICATION

FRUIT HAND-PICKED INTO 5 KG CRATES; LEFT FOR 20/30 DAYS TO SEMI-DRY IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI"; IN NOVEMBER FRUIT IS PRESSED AND STALKS REMOVED; AFTER 8/10 DAYS OF FERMENTATION AND MACERATION AT A CONTROLLED TEMPERATURE IT IS LEFT TO MATURE IN SLAVONIC OAK BARRELS FOR 10 MONTHS.

CHARACTERISTICS

RUBY RED VEGING ON PURPLE; ELEGANT WINE-LIKE BOUQUET WITH A HINT OF SPICES. PLEASING AND POWERFUL, DRY, WELL-BALANCED TANNIC FINISH

FOOD MATCHES

EXCELLENT WITH ROASTS, GAME, VENISON AND GRILLED MEATS

TEMPERATURE

SERVE AT 16-18°C

WWW.MONTETONDO.IT

