

# ROSSO GIUNONE

## CABERNET SAUVIGNON IGT

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### 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 VERRING 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

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