

ROSSO GIUNONE

CABERNET SAUVIGNON IGT



DENOMINATION:
ROSSO GIUNONE CABERNET SAUVIGNON IGT VENETO

ALCOHOLIC STRENGTH:
13,5 % VOL.

REDUCING SUGAR:
3.5 G/L

TOTAL ACIDITY:
5 G/L

PRODUCTION AREA:
ABOUT 100 Q GRAPE HARVEST: END OF SEPTEMBER

GRAPE VARIETY:
80% CABERNET SAUVIGNON , 20% MERLOT

PRODUCTION FOR HECTARE:
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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.

ORGANOLEPTIC:
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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