

Cabernet Lison Pramaggiore DOC

GRAPES:	Cabernet Franc
PRODUCTION ZONE:	Lison - Pramaggiore
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvatile and alluvial origin
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	3,000 - 5,000 vines per hecta re (1,215 - 2,025 per acre)
HARVEST PERIOD:	The second half of September
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C (60 - 64 °F)
RECOMMENDED GLASS:	a large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

Traditional red wine vinification is carried out, using selected yeasts: the must remains in contact with the skins for 8-12 days. The wine then goes into stainless steel tanks, where it completes its fermentation in 8-10 days at 25-30 °C.

TASTING NOTE

Its color is a deep ruby red and it displays a characteristic herbaceous flavor in youth, combined with moderate tannins, satisfying body and good balance.

FOOD MATCHINGS

It makes an ideal match for roast or braised red meats and game. Its full flavor also goes perfectly with mature cheeses.

Cabernet



Santa Margherita