

# CABERNET SAUVIGNON DOC MONTELLO- COLLI ASOLANI



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Cabernet Sauvignon



16°/18°



750ml



12,5%

%ALC



4,1g/lit

6,2g/lit

## Soil

Hilly and clayey red soils, rich of minerals, which are called "Marne". Area of Montello and Asolo Hills, Veneto

## Training system

Guyot

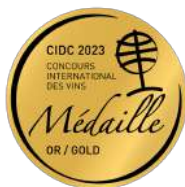
## Harvest

Manual in mid October

## Vinification

Cold maceration of the grapes for 4 days. Fermentation for about 20 days at controlled temperature with a peak of 28° C in stainless steel. Matured first in stainless steel and then in different wooden barrels (barrique, tonneau) for 1 year.

## AWARDS



## Color

Red still wine.  
Bright ruby red ●

## Fragrance

Intense on the nose. Notes of little wildberries, spices like black pepper and vegetable note of pepper and some herbaceous reminds.

## Taste

The sip is led by fresh notes of red, sour fruit well match with the tannin. A really rich sip.

## Foodmatch

Meat dishes. Worth a try with Tagliatelle al ragù.

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