



ENDRIZZI

CULTURA DEL VINO DAL 1885

CABERNET SAUVIGNON TRENTINO DOC

Varietal profile Cabernet Sauvignon

Vineyard The historic vineyard in San Michele all'Adige, already chosen by Augustinian monks in the Middle Ages for its optimal south-west orientation. Vine training partially in Guyot style and partially in the Trentino pergola style. Dolomite soils.

Yield per hectare 70 hl

Picking Selective handpicking in after heavy cluster thinning in the summer.

Production Maceration on the skins for 7-8 days in Ganimede-tanks, alcoholic and malolactic fermentation in stainless steel. Subsequent ageing for 12-14 months in large oak barrels.

Description Deep ruby red. The bouquet is characteristic for the grape species, elegant and fruity. Dry and full taste, pleasantly tannic and harmonious.

Food recommendations Venison, beef, lamb, and tangy cheeses.

AVERAGE CHEMICAL ANALYSIS*

Alcohol
12,5 %

Residual sugar
3 g/l

Total acidity
5 g/l

Extract
28,5 g/l

Recommended serving
temperature
16° - 18°

Ageing potential
7 years and more



*The information may vary according to the vintage