

Cabernet Sauvignon Garda

Denominazione di Origine Controllata



Produced from Cabernet Sauvignon grapes, this wine has a deep and dense ruby red color. On the nose, it is complex, rich, and persistent, with notes of red fruits, ripe fruits, and jam, underlined by hints of vanilla, spices, and a very light but pleasant herbal nuance. On the palate, it is dry, full-bodied, with a harmonious tannic structure, making it an excellent wine for aging.



Grape variety: 100% Cabernet Sauvignon.

Average age of the vineyard: 30 years.

Training system: Cordon trained and spur-pruned.

Number of buds per plant: 5/6 per plants.

Yield per hectare: 80 quintals.



Vineyard location: The vineyard is located in S. Cristina estate, in Peschiera del Garda, on the southern shores of Garda lake. South exposed.

Average altitude of the land: 80 meters a.s.l.

Type of soil: Cretaceous-clay.



Harvest: Last ten days of September

Vinification: Fermentation for about 3 weeks in stainless steel tanks with frequent pumping over to promote the extraction of compounds from the skins. Aging takes place for 15–18 months in new and used barriques. After racking, the wine rests 2–3 months in stainless steel tanks, then is bottled and matures for 5–6 months before release.



Colour: Cherry red with bright reflections and garnet nuances.

Bouquet: Intense and enveloping, with notes of ripe forest fruits, sour cherry, black pepper, sweet tobacco, vanilla, and light toasty hints over a balsamic and herbal background typical of the variety.

Taste: Structured and enveloping, with soft but present tannins, good freshness, balance between ripe fruit, toasted and spicy notes, and a long finish with balsamic and slightly bitter hints.



Serving temperature: 18°C

Gastronomical combinations: Suitable for a wide variety of dishes, such as game, grilled meats, and aged cheeses.