



## **RISERVA**

### **ATINA D.O.C. CABERNET**

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**Altitude:** 410-500 mt

**Soil:** clay, with the presence of marl

**Growing method:** spurred cordon and Guyot

**Density:** 6,200 plants per hectare

**Yeld per hectare:** 40 q

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**Vinification:** manual harvesting, destemming-crushing of the pips, placing in fermentation. Maceration on the skins for 16 days, preceded by a whopping 40%. Malolactic fermentation in French oak ,aged for 30 months in barrique. Blending of the two varieties.

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**Bottle aging for 8 months.**

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**Alcoholic content:** 14%

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**Color:** ruby red with garnet reflexes.

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**Aroma:** Full, rich and elegant. Aroma of berries, pepper, nutmeg with sweet notes of vanilla and hazelnut.

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**Taste:** wide, balanced, complex. A piece of Its terroir. The acidity of soils typical of the area goes well with the roundness of tannins.

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The aftertaste return the complex olfactory Cabernet Sauvignon: leather, peppers, and grass field.

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**Total produce:** 3.000

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