



SATUR

ATINA DOC CABERNET

Type: Red Wine, Atina Cabernet DOC

Grapes: Cabernet Sauvignon 97%, Merlot 3%

Altitude: 410-500 mt

Soil: calcareous clay

Growing method: spurred cordon

Density of plantation: 5.500-6.000 trunks per hectare

Yield per hectare: 40-50 q

Vinification: manual harvesting, destemming-crushing of the pips, fermentation of the skins for 8-9 days, malolactic fermentation in stainless steel tanks, vinification determined by the blending of single varieties, fining in stainless steel tanks for 3-4 months, maturation in big oak barrels for 4-6 months, further fining in bottles for 5 months.

Alcohol grading: 13%

Colore: rosso rubino con riflessi granati.

Aroma: characterised by a precise fruit bouquet, a pleasant fragrance and an ample and equilibrated accompaniment of tertiary tastes (dried fruit, green pepper, liquorice, chestnut honey)

Taste: appreciated for its velvet texture and volume, sweet tannins, at medium density, measured in its alcohol grade and in perfect equilibrium with its acidity. Lingering retro nasal fruit flavours.

Total produce: 13.000 bottles
