

PIEMONTE CABERNET SAUVIGNON doc “CORPO”



CÉPAGE : Cabernet -Sauvignon

RIPENING: for 6 months into stainless steel vats and for further 6 months in small French oak barrels (tonneaux)

REFINING: for 6 months in bottle

FERMENTATION TEMPERATURE: 22-24 ° C at the beginning for bringing out the fragrances, then at 27-28°C

FERMENTATION TIME: 8-12 days

MALOLACTIC FERMENTATION: directly after refining in small French oak barrels

BOTTLING PERIOD: August - September

COLOUR : deep ruby red with purple reflections

AROMA: of extraordinary richness with dazzling notes of blackberries, cranberries and ripe raspberries

FLAVOUR: full taste, warm, complex with scents of spice and vanilla. Good softness and remarkable final persistence

ALCOHOL CONTENT: 13,5% by Vol.

TOTAL ACIDITY: 5,5 **PH:** 3,46

SERVICE TEMPERATURE: 17-18 °C

CULINARY COMBINATIONS : red meats, game, seasoned cheeses

AGEING POTENTIAL: 4 -5 years