



ANGORIS
1648



Cabernet Sauvignon

DOC COLLIO

ANGORIS LINE



Cabernet Sauvignon 100%



Ronco Antico ~ Training method Guyot ~ Harvest time mid-October



13,5% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 1 ha



Planted in 1997 ~ Vine density 4.000 vines/ha ~ Yield per hectare 70 quintals/ha ~ Production 5.000 bottles



The fermentation of the must with the skins takes place at controlled temperature for 14 days. Malolactic fermentation. Then the wine is aged for 12 months in tonneaux and 4 months in bottle.



Deep ruby with purple hues.

Delicate; rich blueberry and raspberry; slight minty; spicy with a hint of liquorish, hint of leather and tar; forest floor and mushrooms.

Full flavored, sturdy and intense; velvety; dry and full bodied; warm, well balanced.



Pepper crusted entrecote; grilled or smoked meats; strong mushrooms flavored dishes.

Serving temperature 18 - 20 °C