



corte
Figaretto

Cabernet Sauvignon IGT



Territory

Vineyard Brolo del Figaretto

Cabernet Sauvignon in Valpantena between Poiano and Quinto in vicinity Figaretto

Vineyards located on a hills area with south exposure. Soils are clayey and strongly calcareous. Gujot training system with 5000 vines per hectare

Winemaking and aging

Harvest by hand into small boxes of 5 kg in the second October decade

About 50% of the grapes are harvested, the grapes are perfectly ripe and healthy; placed to dry naturally in our fruttai for about 20 days.

The other half overripes on plant for about 20 days. After this period, grapes fall by gravity into stainless steel tanks where it begins to ferment slowly for about 20 days at temperatures over 22° C. Conduct daily pumping over and delestage throughout the duration of fermentation

Ageing for 12 months in French oak barrels and 6 months in bottle

Tasting Notes

Deep ruby red color, shows notes of jam, soft and inviting aromas of spices and underbrush with a wonderful expression of persistence, mellow taste and dry, with thick and elegant tannins

Food matching Ideal with red meats, game, mature cheese

Alcohol content 14,5% Vol.

Serving temperature 16-18°C