



“Pramonte” Collezione Cabernet Sauvignon IGT Veneto

RED WINES



Alcohol: 13,5% vol..

Area of Production: Region: Veneto. Vineyard “La Prà” located in the hills on the eastern shores of Lake Garda.

Grapes: Produced in limited quantities from red grape Cabernet Sauvignon (100%) dried in boxes for a short period. System of growing: traditional with espalier.

Soil Composition: Gravelly grounds of morainic origin.

Vinification and Production System: Soft pressing, fermentation for 6-7 days at controlled temperature (20-22°C.), preservation in thermoconditioned inox tanks, ageing in oak wood butts for one year, cold bottling in sterile bottling line.

Organoleptic Description: Dry red wine, full-bodied and intense, mellowed from the period of ageing in wood butts.

Color: Intense ruby red, a little garnet red.

Bouquet: Typical and intense, fragrant and delicately ethereal.

Taste: Dry, full-bodied and velvety.

Serving Temperature: To be served at room temperature (18-19°C.).

Preservation: The wine can be aged for 3-4 years after the grape-harvest. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for savoury dishes: roasts, grilled meats, game and mature cheeses.

TECHNICAL DETAILS:

Total acidity: 5,20 g/l

Sugar: 8,20 g/l

Total SO₂: 90 mg/l

Free SO₂: 29 mg/l

Net dry extract: 27,0 g/l

Volatile acidity: 0.48 g/l

