

Tenuta RoncAlto

CABERNET SAUVIGNON – Doc Collio



GENERAL DATA:

Vineyard: located at Ruttars in the municipality of Dolegna del Collio

Kind of ground: Marl and clay

Grape: Cabernet Sauvignon

Vines per hectare: 7000

Type of cultivation: Guyot

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming with subsequent fermentation at a controlled temperature of 23°C on the skins for eighteen days. Sixteen months of maturing in Allier barriques follow at a constant temperature of 16°C.

At the end of this period, the wine is bottled.

There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

It has an intense red ruby color. On the nose it is intense and recalls spices and fruits of the forest. On the palate it is full-bodied, with soft tannins and a long finish.


FURTHER INFORMATION:

Drink with: beef, pork and game dishes, and aged cheeses.

Longevity: 15–20 years.

Serve at: 17–18°C.

PRIZES AND AWARDS:

-  QUATTRO GRAPPOLI Guida "Duemilavini" A.I.S.:
Vintage 2001–2002–2003

Azienda Agricola Tenuta Roncalto • Dolegna del Collio (Gorizia)

SEDE AMMINISTRATIVA: Aziende Agricole Livon • Via Montarezza, 33 – Dolegnano • 33048 (Udine) Italy

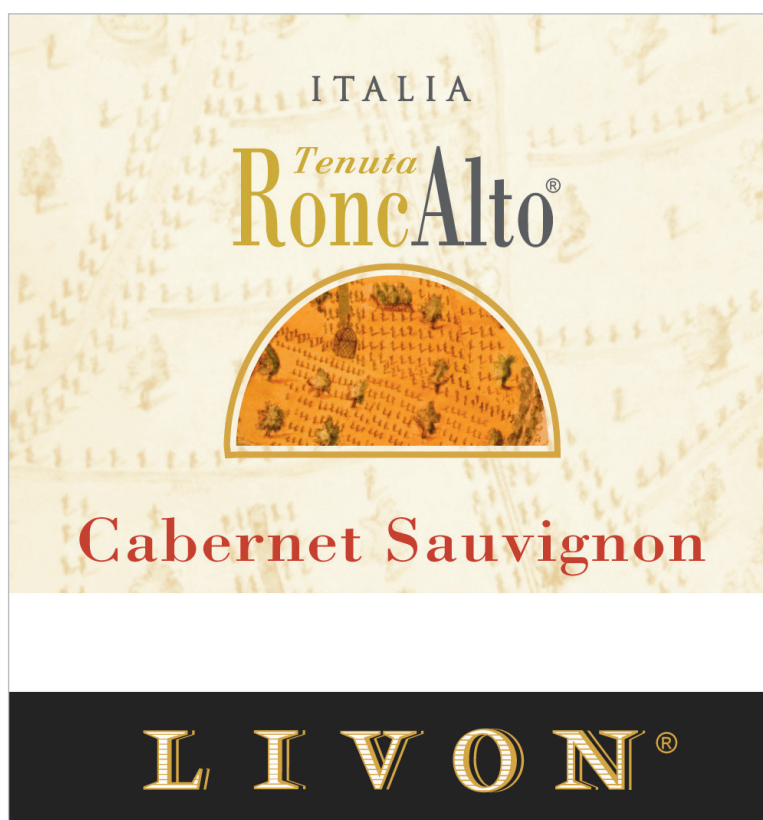
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AZIENDE AGRICOLE

LIVON

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