



*il Poggiarello*

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CABERNET SAUVIGNON EMILIA I.G.T. PERTICATO IL NOVAREI

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*Grape variety:*

Cabernet Sauvignon (clone 337) 90% Merlot 10%

*Structure of the ground:*

Medium textured soil tending to a clayey soil.

*Exposure:*

South

*Trees disposal:*

4500 Piante/Ha

*Pruning:*

Cordon spurred (1mt height).

*Production:*

50 Q.li/Ha

*Winemaking:*

After the pressing, the grape is macerated for 10 days with daily pumping over. The fermentation is made with selected yeasts at a temperature of 25°-28°C. Malolactic fermentation is made before winter.

*Taste and flavour:*

Deep ruby red, strong and full taste thanks to the tannins and softened by fruit. The fragrance is elegant and there's a well balanced fusion between the fruit and the note of the bordeaux varietal .

*Gastronomic suggestions:*

Red meat, game and seasoned cheese.

*Serving temperature:*

18°C

*Alcoholic strenght:*

13,5% vol

*Kind of bottle:*

Bordeaux bottle 0,75lt.