



CANTINA D'ISERA

Cabernet Sauvignon

Trentino - DOC

The Cabernet Sauvignon is a French-origin vine that has now been established for many years in Trentino too. Grown in the most sought-after areas at the foot of the hills, the Cabernet Sauvignon Cantina d'Isera has a bold, ruby red colour with purplish hues. The nose is elegantly fruity with hints of ripe fruit suggesting blackberries and plums. To the palate it is full, rounded and persistent. Best served with full-flavoured red meats, game and hard cheeses. Serve at 16-18°C, if possible after decanting.

Vine: Cabernet Sauvignon

Production area: Hills of Pomarolo and Villa Lagarina

Exposure and altitude: EAST, SOUTH-EAST, 200 - 250 metres above sea level

Soil composition: gravelly, limy, sandy-clay, deep

Training system: Trentino simple pergola

Plantation density: 5,000 vines/hectare

Vinification: Manual harvest during the first half of October. Red vinification and fermentation at controlled temperatures in stainless steel tanks. Refinement in concrete vats and steel tank before bottling.

