

PUNTARA

CABERNET SAUVIGNON IGT



CLASSIFICATION

Igp/Igt

TERROIR

Valpolicella Classica.

GEOGRAPHICAL POSITION

San Pietro in Cariano, at the foot of the hills.

TYPE

Dry red wine.

GRAPE VARIETIES

Cabernet Sauvignon 100%.

VINIFICATION AND AGEING

Harvested: towards mid October. After being left to overripen on the plant, the bunches are collected and placed into small crates, where they are left to dry naturally for 30 days.

Fermentation: the grape, after being gently destemmed and crushed, ferments in stainless steel tanks with continuous pressing and oxygenations for 30 days with remontage and delastage at a controlled temperature of 18°-24° C.

Maturation: using the batonnage technique in french wooden barrel for 30 months.

Ageing: 12 months in the bottle.