



le Carline[®]

Vini naturalmente biologici

CABERNET DOC LISON PRAMAGGIORE WITHOUT SULPHITES

GRAPES

Cabernet Sauvignon, Cabernet Franc

AREA

Lison Pramaggiore

FERMENTATION

The grapes are carefully cleaned, then follows the dynamic skin maceration exploiting the fermentation gases and traditional punching down. Controlled temperature fermentation take place into steel vats.

MATURING

Malolactic fermentation, leaving the product exposed for few months to its fine activated lees, then clarification takes place into steel vats. Conservation happens in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive. Mellowing, for a few months, in barrels.

SENSORIAL FEATURE

It's a wine with a strong character and a great personality, it has a deep ruby red colour with garnet hues, elegant, winy.

With delightful notes of vacilla, due to the balanced mallowing in oaken barrels. A dry full-bodied flavour, tanning at the beginning, which develops into spicy notes of an excellent complexity and resistance.

GASTRONOMIC MATCHES

This wine is perfect with red meat roasts, game and the like.

SERVING TEMPERATURE

Serve in large glasses at 18° - 20° C. As the product has no sulphites we suggest to use it up by two days after uncorking.

ANALYSIS

Alcohol content: 12% vol

Total acidity: 5,2 g/l

Volatile acidity: 0,26 g/l

BOTTLE SIZE

Bottle: 750 ml

Case: 6 bottles



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