



AZ. AGRICOLA

le Carline®

CABERNET SAUVIGNON DOC LISON PRAMAGGIORE

Grapes

Cabernet Sauvignon

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats
- Mellowing in barriques

Sensorial Feature

A wine with a strong character, deep ruby red colour with light garnet hues; elegant and winy.

Pleasant vanilla notes due to the balanced mellowing in oak barrels.

A dry full-bodied flavour, tannin at the beginning, which develops into spicy notes of excellent complexity and resistance

Gastronomic Matches

A wine that pairs well with roasted red meat and game

Serving Temperature

Serve in large red wine glasses at 16-18°C

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content: 12,5% vol.
Total acidity: 4,9 g/l
Volatile acidity: 0,28 g/l



AZ. AGR. LE CARLINE Piccinin Daniele, Via Carline, 24 , 30020 PRAMAGGIORE (VE)

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