



Rosso della Rocca Cabernet Sauvignon DOC Asolo Montello

Maceration on the skins and 2 years of aging in large French oak barrels. Fine and fruity aromas reminiscent of wild berries. On the palate, it is full and round, with a good and elegant structure. Characteristic and complex.

<i>Colour:</i>	Ruby red with garnet reflections
<i>Sensory notes taste and aroma:</i>	Notable notes of plum jam and forest fruits, with hints of tobacco, vanilla, and cocoa. It has good structure, is characteristic and complex, with a still noticeable strong tannic presence
<i>Pairings:</i>	Ideal for second courses based on red meats and game
<i>Alcohol content:</i>	14,5% VOL
<i>Residual sugar:</i>	0 gr/l
<i>Acidity:</i>	5,5 gr/l
<i>Extract:</i>	30 gr/ltr
<i>Serving Temperature:</i>	16-18°C
<i>Grape variety:</i>	Cabernet Sauvignon 100%
<i>Training System:</i>	Double inverted with 3x1 planting layout
<i>Harvest Period:</i>	Early October
<i>Vinification:</i>	Maceration for 15 days on the skins. Aged in large French oak barrels for 2 years. 1 year of bottle aging
<i>Production Area:</i>	Castelcucco, Asolo
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 240 mm / A 325 mm / P 160 mm

