

# Nobile Riserva

CABERNET D.O.C.

**Variety:** 40% Cabernet Sauvignon, 40% Cabernet Franke. 20% Merlot.

**Production zone:** Garda; old vineyard of property planted in 1990 with personally selected vines. Located in Cattani estate at South side of Lake Garda. Sits at 190m above sea level.

**Soil:** Morainic-calcareous, exposure from the East to West.

**Harvest:** Late, manual, with strict selection of the grapes in the vineyard.

**Yield per hectare:** 70 q/Ha of grapes.

**Harvest time:** Second decade of October.

**Vinification:** Maceration for 7/8 days at a controlled temperature between 28 and 30° C with frequent repressing of must over lees stainless steel tanks. Wine is drawn and fermentation concludes after about 10 days. Malolactic fermentation takes place in wood.

**Maturation:** Kept in for about 6 months in Barriques made of oak from Allier of 20 hl capacity. Kept in the bottle for another 18 months before release.

**Bottling:** First decade of April

**Top:** Natural cork.

**Sensory characteristics:** Ruby red. tending to garnet-red, bouquet ranging from tobacco to vani lla remembering the sweetness of chocolate with a finish of ripe peppers. On the paiate full-bodied and harmonious thanks to its aging with good flavor laden.

**Serving temperature:** 18/20° C.

**Average life of Wine:** Wine with good aging. Fabulous even after 8 years.

**Food matches:** Is particularly indicated for pasta with game or alternatively with red meats and spicy dishes, or in combination of chesses of ditch.

**Analytical dat:**

Alcohol: 13,5% vol.

Total acidity: 5,20 g/l.

Ph: 3,30.

Net dry extract: 37 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

