

# San Biagio

CABERNET D.O.C.

**Variety:** 50% Cabernet Sauvignon, 50% Cabernet Franke.

**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 190 m 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:** 60 q/Ha of grapes.

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

**Vinification:** Maceration for 718 days at a controlled temperature between 28 and 30°C with frequent repassing 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 for about 18 months in Barriques made of oak from Allier of 20 hl capacity. Kept in the bottle for another 12 months before release.

**Bottling:** First decade of March.

**Top:** Natural cork.

**Sensory characteristics:** Deep red color with purple hues, the nose expresses its fullness and the range of aromatic hints that ranging from berries to wild flowers. On the palate, warm, soft and persistent with tannicity.

**Serving temperature:** 18/20°C.

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

**Food matches:** Only the most tasty and appetizing dishes can accompany this wine: aged cheese, pork, pappardelle and wild boar, can give the right expression.

**Analytical data:**

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

