

Gran Cuvée



THE LAND



Land of origin:
located in our own estate in Bonisiolo di Mogliano Veneto, Treviso, Veneto



Terroir:
clayey, medium texture tending to heavy

IN THE ACETAIA



Acetification:
natural Cabernet Sauvignon wine especially tanned and raw must of Cabernet Sauvignon and Merlot



Ageing:
slow in solera, typical of the Estate, of oak barriques of 220 liters



Year of constitution of the solera:
2008 | ageing from the year of establishment of the solera

THE GRAPE



Grape variety:
Cabernet Sauvignon, Merlot



Plant breeding method:
Sylvoz and cordone speronato respectively



Planting density:
3900 - 4000 stumps per hectare



Harvest time:
3rd decade of September and 2nd decade of September respectively



Production per hectare:
9 t e 12 t respectively



Average degree:
21° babo



Average degree:
23%

TASTING



Colour:
intense red with dark amber reflections



Acidity:
around 5° acetic degrees



Consistency:
slightly viscous



Tasting examination:
antique persistent with a delicate, non-invasive sweet component accompanied by an acid note and a marked sensation of spice



ADCUV375G
375ml



ADCAM60G
60ml

