

Sopraffino Riserva



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 of raw must of Cabernet Sauvignon and Merlot



Ageing:
slow in solera, typical of the Estate, of oak, chestnut, cherry barriques, from 220 liters to 15 liters



Year of constitution of the solera:
1994 | 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:
1,6%

TASTING



Colour:
dark brick red with amber reflections



Acidity:
around 5° acetic degrees



Consistency:
viscous



Tasting examination:
extremely persistent, due to the formation of ester salts and complex polymers during the ageing process, which produce a delicate sweet component, accompanied by a balanced acetic vein with spicy and fruity notes typical of the longest ageing



Olfactory examination:
intense acetic note accompanied by hints of spice



SOS12200W
200ml



SOS12100W
100ml

