

# Sopraffino



## 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 barriques from 220 liters to 50 liters

**Year of constitution of the solera:**  
2004 | 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 rispettivamente

**Average degree:**  
21° babo

**Average degree:**  
15%

## TASTING

**Colour:**  
dark brick red with amber reflections

**Acidity:**  
around 6° acetic degrees

**Consistency:**  
viscous

**Tasting examination:**  
extremely persistent, due to the formation of ester salts and complex polymers during ageing, which produce a delicate sweet component, with an intense acidity accompanied by spicy and fruity notes.

**Olfactory examination:**  
intense acetic note accompanied by nuances of cooked fruit

SOS06200W  
200ml

