

VINAGRO
Piccante



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 specially tanned Cabernet Sauvignon wine and rawconcentrated must of Cabernet Sauvignon



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



Year of constitution of the solera:
2008 | minimum 10 years ageing
subsequently refined in infusion with a special variety of hot chili pepper for at least one year

THE GRAPE



Grape variety:
Cabernet Sauvignon



Plant breeding method:
Sylvoz



Planting density:
3900 - 4000 stumps per hectare



Harvest time:
3rd decade of September



Production per hectare:
9 t



Average degree:
21° babo



Average degree:
30%

TASTING



Colour:
intense red tending to brick red with amber reflections



Acidity:
around 6.5° acetic degrees



Consistency:
slightly viscous but fluid



Tasting examination:
extremely persistent, with a delicate sweet component, not intrusive, accompanied by an acidic freshness and a slight note of spice. The piquancy is reduced when used on dishes, and becoming pleasant to the palate



ADEVIP375
375ml



ADCAM60G
60ml

