



# VIGNA RÒDA



## Espero Colli Eug. Cabernet

### **Type and Vintage**

Colli Euganei Cabernet doc

### **Location and Exposure**

South-West

### **Soil nature**

Silt - Clay

### **Planted**

1998

### **Wine training system**

Guyot

### **Grape Yield per Hectare**

100 Quintal /He

### **Blend of grapes**

90% Cabernet Sauvignon - 10% Carménère

### **Vinification type**

Once destemmed and crushed, the grapes are placed in thermo conditioned tanks. The addition of the selected yeasts will follow to start the alcoholic fermentation. The must and grape skins are submitted to pump-over every 8 hours in order to abstract the anthocyanins and aromas contained in the peel.

After about 20 days the wine will be separated from the grape skin. The obtained wine will be placed into steel tanks to complete the malolactic fermentation for about a month. Once several racking steps are completed, it will rest inside the same tank for about 6 months before it can be bottled.

### **Aroma and Taste:**

It is a ruby-colored wine with purple glares. The aroma has interesting herbaceous and spicy fragrances, the taste is dry, soft and well balance.

### **Dish combination:**

Excellent combined with grilled red meat, roasts and wild game.

Best served at 18°C.

### **Alcohol**

13.50 % vol