

# ÈSPERO

## COLLI EUGANEI DOC CABERNET



### ORIGIN OF THE NAME

Its name comes from the natural exposure to the west in the Euganean hills, Èspero in fact, in the literary and poetic language, is used as a synonym for the west

### NAME

Colli Euganei Doc Cabernet

### ORIENTATION OF THE VINES

West

### SOIL

Calcareous marl and alluvial

### YEAR OF PLANTING

1996 - 2001

### DENSITY OF PLANTING

4000 vines per hectare

### TRAINING SYSTEM

Double Guyot

### GRAPE YIELD / HECTARE

0,90 - 1,00 t/ha

### PICKING SEASON

End of September

### GRAPES

90% Cabernet Sauvignon - 10% Carménère

### WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over for the extraction of colour and aromatic substances

### MATURATION and REFINING

6 months in tonneaux then in concrete tanks for another 6 months, bottling and a short period of aging in the bottle

### ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

### TASTING NOTE

Intense ruby red with violet hues; Nose shows intense herbaceous note, black cherry, plum and ripe red fruit. Well integrated soft tannin, smooth on the palate

### SERVICE TEMPERATURE

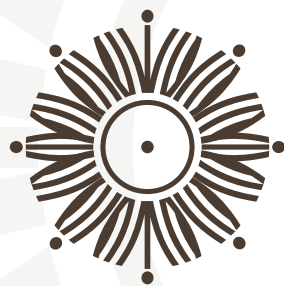
18°C

### FOOD PAIRING

Meat-based sauces, grilled and braised meat, game

### BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork  
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.



# VIGNA RÒDA