



**ROTALIANA**  
CANTINA IN MEZZOLOMBARDO

DOC TRENINO

# CABERNET SAUVIGNON

A delicious blend of Cabernet Franc and Sauvignon grapes, it shows wild berry aromas and flavors, with blackcurrant and raspberry details, all matched to smoke and pepper notes. Supple and smooth, with crisp acidity and hints of savoury herb on the long finish.

## OTHER INFORMATION

### Vineyards:

In the Rotaliana Plain, using the double Trentino pergola training system

### Soil:

Light soil, not very deep, with a supporting structure of pebbles and gravel

### Harvest:

The grapes are picked by hand since early October

### Fermentation & and ageing:

Classic red wine making method with fermentation in stainless steel tanks. A part of the wine is subsequently aged in small oak barrels for 4-5 months

### Bottle ageing:

For up to 4 months

### When to drink it:

Wonderfully balanced, it combines fresh acidity and smooth texture when still young. After cellaring, it becomes a round, supple red

**Year:** 2021

**Wine style:** Dry, medium-bodied red wine

**Grapes:** cabernet franc and sauvignon

**Alcohol:** 13.36% vol

**Total acidity:** 4.59 g/l

**Sugar:** 0,3 g/l

**Serving temperature:** 16-18°C

**Wine maturity:** ready

**Contains sulfites**



ruby red with garnet hues



notes of pepper and spice, berry and licorice string



warm, broad, with herbal flavors and long finish

## FOOD PAIRING

Mature cheeses, roasted meats and savoury dishes highlighted by aromatic spice