



BOTTE ROSSA



TYPE OF VINE: Cabernet sauvignon

AREA OF PRODUCTION: Castello Roganzuolo 119 m. above sea level

TERRAIN: Medium textured to clayey

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m

HARVESTING: Mid October

VINIFICATION: Maceration with skins for between 10 – 15 days, given 3 rotations daily, followed by gentle pressing and extraction of juices. It is left to finish alcoholic fermentation in stainless steel tanks. Malolactic fermentation takes place immediately afterwards. After fermentations it is placed into wooden vats of between 10 and 15 hl for at least 20 months. Improving in bottles lasts for 6 months before being marketed

CHARACTERISTICS: Among the many shades of colour purplish red and garnet stand out, on the nose a fine bouquet of red currant, blackberry, blueberry and red pepper. But it is especially on the palate that this Cabernet expresses itself to the full, embellished with well integrated tannins that give it strength and structure. A balanced game of maturity and tannins underscores the harmonious and persistent finish.

MATCHING: Goes so well with pork and beef, lamb, poultry, duck, venison and cheese

SERVING TEMPERATURE: 23 °C. Decant at least three hours before serving .

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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