

LE FRAGHE

QUAIARE CABERNET

GRAPES:	Cabernet Sauvignon (70%) - Cabernet Franc (30%)
GROWING AREA:	Veneto region- Commune of Cavaion Veronese
AGE OF VINEYARDS:	20 years
ASPECT AND ELEVATION:	South-facing at 190 metres
TRAINING METHOD:	Spurred cordon
YIELD PER HECTARE:	65 q/ha
PLANTING DENSITY:	5,000 vines per hectare
ALCOHOL:	12%
SERVING TEMPERATURE:	15-16°C
RECOMMENDED GLASS:	Riedel, Bordeaux series: Red Wine 416/00
CELLARABILITY:	5-7 years

TECHNICAL INFORMATION

The must is given a maceration on the skins for some 20 days in 40hl steel tanks, the cap being managed daily with a délestage in the morning and a manual pumpdown in the evening. After the malolactic fermentation, the wine is racked twice and the matures for 24 months in 25hl oak casks, after which it is bottled unfiltered.

SENSORY INFORMATION

Introducing this wine is a deep, intense red, which shades into garnet with ageing. The nose offers an elegant array of complex aromatics, the result of a marriage between floral notes of violets and fruity impressions of morello cherry and bottled blueberries. Closing the medley are subtle nuances of vanilla and liquorice, which further enrich the sensory experience. This Cabernet Sauvignon boasts notable structure and richness, plus judicious, dense-woven tannins well balanced by a measured acidity and an appealing mineral edge. The finish is quite long, and is marked by the aromas already met on the nose.

SERVING SUGGESTIONS

Delicious with roasts and grilled game, as well as with aged cheeses.