



KETTMEIR

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Cabernet Trentino D.O.C.

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| GRAPES: | Cabernet Sauvignon 60%, Cabernet Franc 40% |
| PRODUCTION ZONE: | Low hillsides along the Adige Valley. |
| EXPOSURE AND ALTITUDE: | South/south-west; between 200 and 300 m above sea level |
| TYPE OF SOIL: | Primarily clayey/limy soils with a highish organic content |
| TRAINING SYSTEM: | Pergola and Cordon Spur-pruned espalier |
| PLANT DENSITY: | 3000-3500 vines per hectare for the pergola, 5000-6000 for the espalier |
| HARVEST PERIOD: | Early/mid-October |
| ALCOHOL LEVEL: | 12.4 % vol. |
| SERVING TEMPERATURE: | 18°-20°C |
| RECOMMENDED GLASS: | A large Bordeaux-style glass, narrowing at the rim |
| AGING POTENTIAL: | 3-5 years |

TECHNICAL PROFILE

Red wine vinification with maceration on the skins for 8-10 days at a temperature of 23°-26°C; maturation in large casks.

ORGANOLEPTIC PROFILE

A deep ruby red color, tending towards garnet. Characteristic and intense bouquet, with marked herbaceous notes. Full-bodied, elegant and well-structured on the palate.

SERVING SUGGESTIONS

It is ideal for accompanying game, roast or grilled red meats and strongly flavored cheeses.

Cabernet

