

BORGH COL Località Col 11 31051 FOLLINA (TV)
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CABERNET I.G.P.

Altitude: 250 meters above sea level.

Type of soil: clayey

Orientation and exposure of the vines: east-west

Cultivation system: sylvoz

Strains / ha: 3000

Grape yield q.li/ha: 100 q.li/ha

Harvest period: end of September

Fermentation: with the skins for 5 days and then without skins for 5 days

Malolactic fermentation: total and spontaneous afterwards fermentation

Pressing: soft

Maturation duration: 60 days in the bottle before commercialization.

Yield of grapes into wine: 65%

Alcohol: 12.00% vol

Sugar residue (g / l): 6

Total acidity (g / l): 5

Ph: 3.40

Dry extract (g / l): 22

Aphometric pressure bar at 20 ° C: 0

Food pairings: first courses in general and simple second courses and white meats.

Serving temperature: 14°C

Conservation: in a cool place, away from light and heat sources

Cases of 6 bottles

Weight: 8.52 Kg. for case

Dimensions: 0.75 l

TECHNOLOGY:The harvest takes place manually in October followed by crushing and destemming. The crusche fermentation / maceration begins which lasts 10/12 days, at a temperature of 26/28 ° C; does followed by the racking and the completion of the alcoholic and malolactic fermentations, all in steel containers. Kept on its lees for a few months, the wine is then clarified, cold stabilized and bottled. It is refined in the bottle for a few months.

ORGANOLEPTIC FEATURES:

Color: ruby red with purple hues

Bouquet: intense, slightly herbaceous, with memory of red berry fruit

Taste: slightly herbaceous, full-bodied, round, harmonious, velvety

