

Marina Cvetic

Cabernet Sauvignon

IGT Terre Aquilane



Technical Sheet

Name

Cabernet Sauvignon Terre Aquilane IGT Marina Cvetic

Alcoholic strength

15% Vol.

Grapes

Cabernet Sauvignon 100%

First year of production

1990

Vineyard location and altitude

Ofena 400 m. a.s.l

Vineyard exposure

South/East

Vineyard soil type

medium texture, loose

Training system

Guyot

Planting density

3.500 plants per hectare

Yield per hectare

50 q.

Age of vines

20 years

Harvest time

First week of October

Vinification

Vinification in stainless steel at 24-26°C. This is followed by aging during which it stays 12 months in French oak barriques. Then bottling with aging in bottle.

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

16-18 °C

Masciarelli Winery

Tasting Notes

Limpid, deep ruby red color, with garnet reflections. Intense and complex bouquet. Black currant and blueberry.

Food Pairings

Game meat, barbecued lamb.