

BORGOCOL 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