



Tenuta Mancassola

## Campi Novi

### Cabernet Sauvignon Colli Berici DOC

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#### TECHNICAL INFORMATION

**Area of origin**

Veneto Region - Colli Berici Hills in Lonigo, Vicenza

**Soil type**

Sedimentary stones

**Varietal**

Cabernet sauvignon 100%

**Training system**

Guyot

**Harvest period**

End of September

**Wine making**

The handpicked grapes are fermented in stainless steel temperature controlled tanks. Repeated punching is performed, in order to extract the greatest amount of polyphenols, aromatic and colouring substances. Part of the wine is stored in wooden barrels and left to mature for 7-8 months. After bottling the wine reaches maturity in 4-5 months.

#### ANALYTICAL CHARACTERISTICS

**Alcohol**

13% vol.

**Residual sugar**

2-3 gr/l

**Total acidity**

5,20-5,40 gr/l

#### ORGANOLEPTIC PROPERTIES

**Bouquet and taste**

Ruby red colour tending to garnet. The vinous nose is intense with fresh aromas of plum, blackberry and vanilla. Full bodied with a long persistent finish.

**Serving temperature**

12-14 °C / 54-57 °F

**Serving suggestions**

Perfect with meat dishes.

**Bottle size**

750 ml