

COLLI DI PARMA P.D.O CABERNET SAUVIGNON

**Type of wine**

Colli di Parma P.D.O. Cabernet Sauvignon

Vine variety

Cabernet Sauvignon

Type of vineyard planting

Vineyards at an altitude of 300 - 400 metres, exposure to the east, farming in Guyot

Winemaking

Classic in red, long maceration, but always at controlled temperature

Ageing

24 total months, 6 in stainless barrels and 18 months in barriques

Alcohol content

14,5 % vol.

Colour

Very intense ruby red color with violet reflections

Perfume

Intense and complex with notes of blackberry, wet purple e ripe vegetable.

Taste

Large structure, with a variety of features. Soft, quiet fruity, presents an excellent freshness and evolved tannins.

Combinations

Red meat, also the result of rich processing, various game. Cheese of medium and long maturation, ideal also for some types of blue cheese.

Operating temperature

Service temperature: around 16° - 18° It is recommended to oxygenate it before to drink.