

FASOLI GINO

vini dal 1925

LA CORTE DEL POZZO Cabernet Sauvignon

INDICAZIONE GEOGRAFICA TIPICA

SENSORY ANALYSIS

Color: Ruby red.

Aroma: At first winy, then with typical grassy, intense and persistent notes.

Taste: Dry, warm, full-bodied, pleurably tannic and harmonic.



UVE e VENDEMMIA

100% Cabernet Sauvignon

We start harvesting during the period of optimal ripeness starting from the middle of September. We hand select only the best grapes.



SOIL, PRUNING SYSTEM and YIELD

On the valleys side of the Val d'Ilasi where the soils are mainly limestone cordon trained and spur-pruned
12 tonnes per hectare



WINEMAKING TECHNIQUE

Grapes are destemmed and softly crushed. Maceration for 8/10 days in steel tanks with frequent pumping over to maximize transfer of the substances contained in the skins. Aged in oak barrels for 8 months.



ALCOHOL CONTENT

14 % by vol.



SERVING TEMPERATURE

16 - 18 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

Good combination with roasted meat, game, mature cheese and savoury and tasty dishes



MUSIC PAIRING

Country



www.fasoligino.com

