

Le Argille Cabernet di Cabernet

Vuosikerta;

Alue; **Treviso, Veneto**

Rypäle; 50 % Cabernet Sauvignon, 50% Cabernet Franc

Alkoholi; 15 %

Väri; **intensiivinen rubiinin punainen**

Tuoksu; lämmin , kompleksinen, runsas, paljon kypsiä marjoja kuten mustikkaa, karhunvatukkaa, villi mansikkaa, toisaalta tulee luumua, tummaa kirsikkaa, vaniljaa ja lopussa vielä hitusen tupakkaa, tummaa suklaata ja vihreää pippuria.

Maku; **Lämmin, elegantti, täyteläinen, kompleksinen, paksu. Pitkä maku sisältää tuoksun tummia kypsiä marjoja, pehmeyttä ja miellyttävät tanniinit. Avautuu lasissa ja kompleksisuus kasvaa.**

Tarjoilulämpötila; 18-20 °C

Ikääntymispotentiaali; 10 vuotta ja pitempään

Ruokasuositus; **voimakkailla lihoilla, riistalla, lihapadoille, joissa yrttejä**

Vanhaa italialaista viinintekoa kunnioittaen pullo on päällystetty betonilla ja vahakorkilla. Kypsytetty 24 kuukautta betonitankissa, kuten ennen vanhaan Italiassa kaikki viinit.

Saanut todella paljon palkintoja:

2017 Mundus, kultaa

2017 Sommelier Wine Awards, kultaa

2017 Decanter World Wine Award, hopeaa

2016 VinItaly, 5 tähteä

Le Argille Cabernet di Cabernet Our reserve wines



strong, serious, unique, ages in concrete barrels two years, immaculate and free from barrel aromatic interference, so that its uniqueness is fully preserved along with its warm, refined, and mature taste.

Name and Denomination

Cabernet IGT Marca Trevigiana

Grape Variety

50% Cabernet Sauvignon, 50% Cabernet Franc

Alcohol Content 15% vol.

Optimal serving temperature 18-20° C

Gastronomic Matches

this is a good conversation-meditation wine, excellent with strong meats like game and venison, meat stews and herby cheeses. It is also very good with fruit jam and desserts, particularly jam tarts and pastries.

Origin

vineyards of the Treviso countryside surrounded by the river Sile.

Harvesting

this great wine is the result of a wise coupage of cabernet grapes, obtained through the Double Reasoned Maturation (DMR) technique, which is applied directly in the vineyard. This technique consists of clamping some branches before the grapes reach a complete maturation, so that the grapes start to age while still on the vine, resulting in a greater concentration of sugar that gives more structure and strength to the wine.

Winemaking

the selected healthy grapes are crushed and then placed in small vats to ferment where we perform the maceration, that allows a maximum extraction of color and tannins, resulting in a harmonic, hot, persistent wine. The wine is then aged into cement vats for 24 months, after that our staff performs a sensory test, deciding when is the best time to bottle the wine. After the bottling the wine is then aged further for at least 6 months.

Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. Storing it for a medium to long time (5 to 10 years) in the bottle allows an ageing and refinement that guarantees its elegant balance.

Colour

intense ruby red with and garnet highlights.

Bouquet

at first a warm, complex, enveloping aroma, with perfume of mature berries especially blueberry, blackberry and wild strawberries. On a second moment hints of plum, black cherries and vanilla, at the end light nuances of tobacco, dark chocolate and green pepper.

Flavour

in the mouth it is warm, elegant, mature, complex and important. The long ageing in cement preserves all the exquisite peculiar flavor of the grapes, with notes of ripe berries, soft and pleasantly tannic. Long finish with a good aftertaste that calls for another glass.

Packaging

In 75 cl special bottle in boxes of 6.

Prizes

2017 - Concours Mundus Vini Meiningen

2017 - Sommelier Wine Awards

2017 - Decanter World Wine Awards

2016 - Vinitaly