



TORRE MELLOTTI

Cabernet Sauvignon - IGT Veneto



PRODUCTION AREA

Municipality of Mezzane di Sotto, Loc. Monti Garbi.

TYPE OF SOIL

Loamy with a lot of white calcareous subsoil.

VINEYARD ALTITUDE

300 metres above sea level.

GRAPES

Cabernet Sauvignon 100%

AGES OF VINES

20 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

7,000 vines per ha.

YIELD

12 tons per ha.

VINIFICATION

50% fresh grapes, 50% dried grapes (short withering: 1 month); pressing and fermentation follow at a controlled temperature. **Pressing:** gentle, with pneumatic press. **Fermentation:** at a controlled temperature in steel for 10 days. **Malolactic fermentation:** natural. **Battonage:** once a week since for one year.

AGEING

in 500 liters French oaks for 8 months.

QUANTITY PRODUCED

40,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: ruby red with hints of violet. **Aroma:** fruity, hints of little red fruits, blackberry, redcurrant and cherry. **Flavour:** sweetish, soft and warming.

ALCOHOL

14% Vol.

FIRST VINTAGE

2000

PAIRING

White and red meats whether roasted, skewered or grilled. Perfect with mature, hard or fresh cheese. Vegetable soups, pasta dishes with sauces too.

AGEING POTENTIAL

10-15 years.