

QUARE DI ANGARANO

AVAILABLE VINTAGE: 2006

HISTORY OF THE WINE: Quare di Angarano is the fruit of the blending of Cabernet Sauvignon grape. The plots dedicated to this wine are located on the farm's southern slopes at a height of around 200 m a.s.l. with excellent exposure and attitude. The soils vaunt Medium texture with alluvial deposits. Over the years, the farm has reproduced and transplanted the old biotypes of its grape species in order to maintain the characteristics of type and uniqueness.

The tending of the plots is supervised during all the phenol phases with the application of all the procedures for a limited, high-quality production.

The grapes are harvested by single plot and variety. Winemaking takes place separately by grape variety and degree of ripeness in steel containers. Alcoholic fermentation continues for around 15-18 days depending on the year at a temperature of around 28-30° C. After maceration is completed, the wine is drained directly into small oak casks where it stays for around 24 months. The second malolactic fermentation is performed in small casks in contact with its fine lees in order to grant the product its unique aroma and bouquet. This aging is followed by the final blending of the small casks, bottling, and ageing in the bottle for around 9 months prior to distribution in the market.

GRAPE MIX: Cabernet Sauvignon 100%

STRENGTH: 13.5%-14.5% (depending on year)

PRODUCTION AREA: Hilly - altitude 200 m. a.s.l. – south, south-west exposure

TYPE OF SOIL: Medium texture

TRAINING SYSTEM: Spurred cordon with 8 buds

YIELD PER HECTARE: No more than 70 quintals /hectare.

HARVEST: Second ten days of September; grapes picked by hand

WINE MAKING TECHNIQUE: The grapes harvested are fermented separately at controlled temperatures between 28°-30°C. Alcoholic fermentation continues for around 18-20 days. Aging continues for around 24 months

AGEING: Aging in the bottle for around 9 months

BOTTLE: Bordolese 0.75 l

SENSORIAL CHARACTERISTICS

COLOUR: Intense ruby red

BOUQUET: Bell pepper, currants and other red berries

TASTE COMBINATION: Matched with roasts, "Bassanina" steaks, fresh game

