

QUARE DI ANGARANO

Quare di Angarano is the fruit of the blending of cabernet sauvignon grape. The plots of the vineyard grow southern of the Villa, at 200 asl, and they benefit from excellent sun exposure and the flat position. The soil is medium-textured with alluvial deposits. Over the years, the winery has reproduced and transplanted the old biotypes of the local grape varieties in order to preserve their characteristics and uniqueness. During all the phenological steps, the vineyard development is always supervised to obtain a limited but high-quality production. The wine grape picking develops separately by single plot as well as the winemaking process in steel tanks. Alcoholic fermentation lasts about 15-18 days (depending on the vintage) at a controlled temperature of 28-30°C. Once the maceration is completed, the wine is drawn off directly into small oak barrels where it ages for 24 months approximately. The second malo-lactic fermentation takes place in small barrels in the presence of lees in order to grant a unique aroma and bouquet to the final product. This fining is followed by the final blending of the small barrels, the bottling and a 9-month ageing in the bottle before the market distribution.



GRAPE VARIETY	cabernet sauvignon 100%
DENOMINATION	Veneto Cabernet IGT
PRODUCTION AREA	200 mamsl, hill area, East-West vineyard exposure
TYPE OF SOIL	alluvial, medium-textured soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
YIELD PER HECTARE	max 80,000 kilos/hectare
GRAPE HARVEST	mid-October, hand-picking of selected grapes
VINIFICATION TECHNIQUE	the grapes ferment separately at a controlled temperature of 28°-30°C; alcoholic fermentation lasts about 18-20 days, followed by 24-month aging
MATURATION AND AGEING	9-month bottle fining
BOTTLE	<i>bordolese</i> , 0.75L

SENSORY ANALYSIS

SIGHT	impenetrable garnet red
SMELL	pepper, small red fruits
TASTE-SMELL	warm, soft, good tannicity and persistent
FOOD PAIRING	matched with roasts, <i>Bassanina</i> steaks, wild game, aged cheese