



Montelariano

PUNTARA CABERNET SAUVIGNON IGT

GRAPE VARIETY

100% Cabernet Sauvignon.

SOIL

The term “puntara” means a steep slope leading to a kind of natural amphitheatre where the Cabernet Sauvignon vines grow.

The lime-based soil, packed with organic matter and nutritional elements, is perfect for these grapes and gives them thick, durable skins and a high concentration of sugars.

HARVEST

The grapes are hand-picked in mid-October and left to dry naturally in small wooden crates for around 30 days.

VINIFICATION

Once the grapes have been de-stemmed and pressed, they're left to ferment in special steel vats at a controlled temperature for 30 days.

AGING IN BARRELS

In French oak barrels for 36 months, using the bâtonnage technique.

AGING IN THE BOTTLE

For 12 months.

SENSORY NOTES

Deep purple red in colour. On the nose, an initial bouquet of forest fruits opens up to reveal notes of blueberry, blackcurrant, blackberry and rhubarb. Deliciously creamy in the mouth, thanks to its dry extract and strong tannins. A really clean-cut wine on a technical level.

FOOD PAIRING

Excellent paired with grilled meats, game and mature cheeses.