



REDS

CÀ BERNESCA

CABERNET SAUVIGNON D.O.C. COLLI PIACENTINI

Type: Riserva, still, aged 12 months in barriques ,very long aging in the bottle, fron long aging.

Grape variety: 85% Cabernet Sauvignon, 15% other black grapes

Year of planting: 1996

Training system: Guyot

Soil: Clayey / Silty

Average yield per hectare: 4700 kg

Alcohol content: 13% vol.

Serving temperature: 18-20°C

Organoleptic characteristics: Deep red color and at the same time bright and clean, with dense and compact purple hues. The aromas of currant flower, Modena cherry, cassis and black cherry stand out wrapped in a bouquet of peach blossom scents; spices, vanilla mixed with anise and forest wood. Perfect balance between sweet, salty, sour, bitter; no spicy note of excess acidity, but only ripe grapes and berries, accompanied by a delicate and delicate mint line, in a series of final sweetness; nose and mouth harmoniously combine and harmoniously stay long and pleasantly..

Pairings: Appetizers, flakes of parmesan, dishes and dishes based on meat, game, feathers from the courtyard.

85%
CABERNET
SAUVIGNON

15%
OTHER BLACK
GRAPES

Torre fornello
