



Tenuta Roveglia

Ca' d'Oro Garda Cabernet Sauvignon DOC



Area of origin

In the shelter of the morainic hills south of Lake Garda, at an altitude of 100 metres above sea level

Exposure and soil

Flat land, with soil that is a mix of mainly clay with some limestone, rich in mineral salts

Grape variety

100% Cabernet Sauvignon, vines with more than 40 years

Grape yield

8,000-9,000 kilograms/hectare

Harvest

The grapes are picked by hand in the first ten days of October, then put into small crates for about 15/20 days

Vinification

Destemming of the grapes and red wine vinification (with the skins) in a stainless steel vat. During fermentation continual punching down of the cap and pumping over of the must are carried out. The wine is drawn off and the pomace from the fermentation undergoes soft pressing.

Maturation

6-7 months in stainless steel tanks, then in 225 lt. barriques for 24 months.

Bottling

In July of the third year following the harvest. It is released onto the market after about 6 months in bottle.

Alcohol

15.5% vol.

Total acidity

5.5 g/l

Dry extract

29.5 g/l

Characteristics

This is a Cabernet Sauvignon, with a bright ruby red colour. On the nose, aromatic notes of a herbaceous nature are evident. The palate reveals sensations of black fruits. The fruit is fine and well-balanced. It goes well with red meats, grills, and strongly flavoured cheeses.

Serving temperature

15°-18°C

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