

Russolo Cabernet Sauvignon Ronco Calaj

Denomination:

Treventine I.G.T.

Vine:

Cabernet Sauvignon

Exposure of the vineyards:

East/North East - West/South West

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

End of September

Fermentation temperature:

18/24 Celsius

Duration of fermentation:

6/8 days

Organoleptic notes:

Red wine with violet reflections. An intense, elegant and pleasantly fruity aroma. The alternation between the fruity notes typical of Cabernet Sauvignon and the nuances of tobacco, chocolate and vanilla acquired during aging draws you in. On the palate it is a full, well structured wine. Pleasantly tannic.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

105 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flat area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Contextual to alcoholic fermentation

Bottling period:

Starting from the second spring following the harvest

Pairings:

The Cabernet Sauvignon especially matches cold cuts. This wine is ideal for pairing with first courses served with game sauces and stewed meats. Excellent with aged cheeses. Ideal serving temperature of 18-20° C.