



ARGIONE

APPASSIMENTO



Type of wine
Superior red great reserve

Location of the fields
locality Coste and Giaroni in Gambellara

Age of the vineyard
32 years

Type of terrain
hilly of volcanic origin

Type of grapes
75% cabernet sauvignon
25% cabernet franc
dried for about 8 weeks

Grape-gathering
handmade by selection of ripe and healthy grapes
in plateaux and drying in aired space for approx. 60
days

Alcoholic content
14,3%

Acidity
5,3 gr/ lt

Ageing
18 months in barriques
6 months in bottle

Life of the wine
over 10 years if conserved according to good rules
of preservation

Type of bottle
green "bordolese" 750 ml

Packing
carton box with 12 bottles

Colour
Intense ruby red

Bouquet
Wide and intense, red fruits and noble wood

Flavour
Dry and full-bodied, austere of superior quality for the
presence of nobles tannins natural and from the
wood.
Great persistence of the flavour in the mouth