



RONCAIOLO

CABERNET DOUBLE FERMENTATION

**Type of wine**

Superior red

Location of the fields

locality Roncaie and Coste

Age of the vineyard

32 years

Type of terrain

hilly and clayey

Type of grapes

75% cabernet franc

25% cabernet sauvignon

Wine making

Double fermentation

Fermented wine from fresh grapes is re-fermented with part of dried grapes of Argione

Grape-gathering

handmade by selection of ripe and healthy grapes

Alcoholic content

13,5%

Acidity

5,5 gr/lt

Ageing

12 months in tonneaux and cement tanks
6 months in bottle

Life of the wine

over 8 years if conserved according to good rules of preservation

Type of bottle

green "bordolese"

Packing

carton box with 12 bottles

Colour

Intense ruby red

Bouquet

Wide, fruity, elegant with a good flavour of red fruits and black-currant

Flavour

Dry and full-bodied but velvety, with balanced tannins and cherry jam hints, long persistence of the flavour in the mouth