

# MONTEBELVEDERE

## Cabernet Igt Veneto





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Igt  
Veneto

- Name** Montebelvedere  
**Wine classification** Cabernet Igt Veneto  
**Grapes variety** Cabernet Sauvignon 100%  
**Production area** Lonigo, in the very hearth of Colli Berici Doc area  
**Bottles produced** 20.000 (0.750 lt)
- The vineyard**  
*Name* - Montebelvedere, property of Dal Maso Company  
*Age of grapes* - 18 years  
*Soil* - clay free grain, with medium-high limestone contents  
*Exposure* - south  
*Altitude* - Hill, 150 mt above sea level  
*Planting density* - 6.000 vines/ hectare  
*Training system* - spur pruned short cordon rows are orientated from North to South  
*Nr of buds per plant* - 8  
*Yield per hectare* - 70 quintals  
*Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes  
**Harvest period and method**  
Beginning of October, hand-picking in crates
- Vinification**  
*Brief description*: after grapes are crushed and de-stemmed, they remain for 12 days on their skins in 50Hl open vats, the cap is punched 6 times a day.  
*Fermentation equipment* - stainless steel tanks  
*Fermentation temperature* - 24° - 32° C  
*Maceration period* - 12 days  
*Fermentation period* - 8 days  
*Maturation period* - 50% is kept 12 months in oak barrels of 2nd passage - 50% kept in 25hl oak barrels  
*Bottling period* - October-November, in the first year after harvesting
- Chemical information about the product**  
*Total acidity*- 6 g/l  
*Ph* - 3,52  
*Tot. dry extract*. g/l 30,5  
*Alcohol contents, %* - 13,25  
*Reducing sugars, g/l* - 4,2  
*Tot. SO<sub>2</sub>, mg/l* - 70  
*Free SO<sub>2</sub>, mg/l* - 21
- Description**  
Intense ruby red colour; wide spread aroma, with red fruits notes, spices and little balsamic scents  
The palate is full, warm and persistent  
**Ageing potential**  
6-8 years
- Food coupling**  
Game and hunting food in general.  
  
*With some Vicenza's traditional meals...*  
Roast roe deer, stewed mule, roast pork, stuffed capon cooked in the oven
- Service temperature**  
*Temperature* -14°-16°C.; uncork from 15 to 30 minutes before serving