

MONTEBELVEDERE





Cabernet Igt Veneto








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-  **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** 15.000 da 0.750 lt
-  **The vineyard**
 - Name* - Montebelvedere, property of Dal Maso Company
 - 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* - 8 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
-  **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
-  **Available sizes**



0.75 lt 1.5 lt