



ROTTENSTEINER

CABERNET RISERVA

ALTO ADIGE DOC



VINTAGE: 2020

VARIETY: Cabernet Sauvignon (75%);
Cabernet Franc (25%)

CULTIVATION SYSTEM: pergola

SOIL: Sandy, calcareous, granit

YIELD: 6.700 l/ha

VINIFICATION: big wooden barrels

BOTTLES PRODUCED: 5,000

STORAGE: 5-6 years

SERVICE TEMPERATURE: 17 - 18°

TECHNICAL DATA

ACIDITY: 5.1 g/l

RESIDUAL SUGAR: 4.1 g/l

ALCOHOL: 13.3 % vol

HISTORY

This international variety was introduced in South Tyrol by Archduke Johann of Austria. It needs very warm terroir to mature completely.

VINEYARDS

Our Cabernet Riserva is grown on the deep sedimentary soils of Branzollo, Bolzano and Caldaro. The age of the vines and a strict limitation of the yield are our guarantee for high quality grapes. A high percentage of Cabernet Franc (25 %) gives the wine its unique character.

VINIFICATION

After fermentation in stainless steel tanks at 30°C, the Cabernet matures in big wooden barrels for 15 months.

DESCRIPTION

The Cabernet has a deep garnet-red colour, an intense aroma of black currants with slight herbaceous notes; on the palate it is full bodied and prolonged with smooth tannins.

The Cabernet can be paired with just about all intensely-flavoured dishes, grilled or roasted red meat, game and pungent cheese.