

BRADISISMO

Type: Still Dry Red Wine Q.W.P.S.R.

Area: Colli Berici

Variety: Cabernet Sauvignon 70 %
Carmenere 30 %

Our classic Riserva.

CHARACTERISTICS OF THE VINEYARD:

SITE:	Lonigo (VI) and San Germano dei Berici (VI)
ALTITUDE:	50 – 250 m asl
EXPOSURE:	South
SOIL:	lime-clay
CANOPY SYSTEM:	Guyot
DENSITY:	4000 – 5000 plants / hectare
AGE OF THE VINEYARD:	10 – 40 years
AVERAGE PRODUCTION:	40 hl / hectare
HAND PICKED	
Annual production:	26,000 bottles and 500 magnums.

ENOLOGY

After destalking and crushing, maceration in vertical steel vats for 12 days. The wine is transferred to new french oak barriques (50% allier, 50% nevers). Where malolactic fermentation takes place followed by 15 months of ageing. The wine is then racked, unfinned and lightly filtered.

IMPRESSIONS

Deep red colour. The nose displays an intense bouquet of red and black fruit, dried cherries, cocoa and vanilla. It is soft and round on the palate with generous and balanced tannins and acidity. Persistent.

RECOMMENDED COMBINATION

Barbecue, meat grilled on olive wood.

