

LE GUAITE DI *noemi*

TISBE

CATEGORY: DRY RED WINE

IGT Rosso VENETO
Indicazione Geografica Tipica

Area:
Mezzane di Sopra (Verona)

Vineyard:
Le Guaite

Altitude:
450/500 mt. s.l.m.

Soil profile:
limestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene and volcanic soil

Type of grapes:
Cabernet Sauvignon 100%

Breeding:
guyot

Density:
5000 vinestock/ha.

Vinification and maturation:
the grapes are harvested at the beginning of September, drying for 3 month all the grapes, de-stemming, pressing, cryomaceration, controlled-temperature fermentation with cultured yeasts and simultaneous malolactic, followed by maturation in new French oak barriques about 36 months and after the bottling aging other 24 month in ours bottles storage.

Technical data:
alcohol 17%

residual sugar 4-5 g/l

total acidity 8-10 g/l

dry extract 36-39 g/l

Color:
deep purple red intense

Bouquet:
notes of cherry, black/blue berry, black plum, balsamic hint, chocolate, coffee, pepper, tobacco

Palate:
smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of red/black fruits mature, spices, balsamic, fruits in spirits, tertiary perfumes

Best served with:
it goes perfectly with many kinds of food such as aged cheeses, game meat, lamb

Serving temperature:
16 – 18°C

Available sizes:
0,75 L – 1,5 L

Packaging:
- wood-cases of 6 bottles

