0,75 l 1,5 l 3 l

SAN CARLO

MONTELLO ASOLO
DOC ROSSO

CERTIFIED-ORGANIC WINE

Production area: at the top of the Montello Hills where the soil and the particular exposure to the sun facilitate a perfect phenolic process, suitable for the production of a wine that will age well.

Grape variety: Cabernet Sauvignon - Merlot

Grape harvest: hand picked into wooden boxes from the middle to the end of October.

Wine making technique: The vinification of the two qualities of grape is made separately. It's then aged in French oak barriques for 12-14 months, 6 months in 25 hl casks and minimum 9 months in bottles before being placed on the market.

Taste, Colour and Aroma:

Colour: intense ruby red.
Aroma: it is perceived as having preserved red fruits, like raspberry and blackberry; well balanced with spices and vanilla flavours coming from the aging in barrique.
Flavour: full, tasty, persistent with a pleasant aftertaste.

Serving suggestions: goes well with seasoned cheese, grilled meat and game.

Serving temperature: 18-20°C / 64-67°F

Storage: store in a cool place away from light.

Alcoholic content: 14% vol

Residual sugar: 0 gr/L

CONTROL BODY
Authorised by MIPAAF
IT-BIO-016 ITALY Agriculture
Controlled Operator N. 008

CASEPAOLIN
VIGNAIOLI DI NATURA