

## PUNTARA

### CABERNET SAUVIGNON IGT



#### CLASSIFICATION

Igp/Igt

#### TERROIR

Valpolicella Classica.

#### GEOGRAPHICAL POSITION

San Pietro in Cariano, at the foot of the hills.

#### TYPE

Dry red wine.

#### GRAPE VARIETIES

Cabernet Sauvignon 100%.

#### VINIFICATION AND AGEING

**Harvested:** towards mid October. After being left to overripen on the plant, the bunches are collected and placed into small crates, where they are left to dry naturally for 30 days.

**Fermentation:** the grape, after being gently destemmed and crushed, ferments in stainless steel tanks with continuous pressing and oxygenations for 30 days with remontage and delastage at a controlled temperature of 18°-24° C.

**Maturation:** using the batonnage technique in french wooden barrel for 30 months.

**Ageing:** 12 months in the bottle.