



# CAVALIERE

## Cabernet Sauvignon



**VARIETY:** Cabernet Sauvignon

**VINEYARDS:** south-east slope of the hills in the upper Alpon Valley, at an altitude of 250 metres above sea level with thin and stony soil.

**HARVEST:** middle of September.

**VINIFICATION:** the grapes are stemmed and pressed then fermented for ten/fifteen days.

**AGEING:** part of the wine is matured in barrels and part in stainless steel tanks. After six months, the two products are blended.

**APPERANCE:** ruby-red.

**NOSE:** hints of mixed berries, black pepper and vanilla as spices.

**PALATE:** a slight hint of tannic opens the palate to lasting, silky and full-bodied flavour.

**ALCOHOL CONTENT:** 12,5%.vol.

**FOOD MATCHING:** this wine goes well with grilled or roast red meat, all types of game and aged cheeses

**SERVE:** it is recommend to serve at a temperature of 18-20°C. Uncork the bottle at least some time before hand.



Cantina di Monteforte

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