



P|S



AMISTAR

Amistar Cabernet Sauvignon

SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: Cabernet Sauvignon, 3% Merlot, 1%Lagrein,1% Petit Verdot

Description: This Edizione Rossa is the selection of the best lots of grapes and the best barriques of Cabernet Sauvignon. Its complexity in aroma and taste and above all its power and versatility make this Amistar Edizione Cabernet Sauvignon particularly interesting for demanding moments. Sites: Kaltern, Kurtatsch and Leifers, 224 and 300 m above sea level.

Soil: Loamy to deep porphyry soils.

Harvest: Varying harvest times due to the different locations between the beginning and middle of October.

Yield: About 40 hl/ha

Vinification: De-stemming, traditional maceration of the best lots com Cabernet Sauvignon in stainless steel tanks at controlled temperature. Juice extraction of about 30% to create an ideal extraction ratio between skins and must. After fermentation, the wine is drawn off the marcs and stored in stainless steel until the completion of the malolactic fermentation. Then we store this selection in new barriques, where after about a year the best lots of this Cabernet Sauvignon are blended and stored in oak barrels for another few months until bottling.

Shelf life: 10 - 15 years

Serving temperature: 18 °C Recommendation > Decanting

Food recommendation: This red wine selection goes well with sophisticated meat-based dishes - e.g. a Fiorentina; with special dark chocolate, with various aged cheeses and of course also highly recommended as a meditation wine for connoisseurs with e.g. a COHIBA~Esplendidos -Churchill!

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GL 71 FLASCHEN - KAPSEL C/ALU 90 KORK FOR 51