



BARON LONGO

WELLENBURG

Cabernet Sauvignon 2015

South Tyrol D.O.C.

GRAPE VARIETY Cabernet Sauvignon, a single variety that reflects both the noble character of the vine and the terroir found in South Tyrol's Unterland region.

SOIL Calcareous deposits from the end of the last ice age, with clayey sand covering porphyry on a south-facing location at 270 metres above sea level.

TRAINING SYSTEM The classic South Tyrolean pergola with careful pruning by hand of the leaves and grapes to produce a yield of 50 hl/ha for a density of 5,000 vines/ha.

VINIFICATION Careful pressing with spontaneous fermentation, then vinification over 20 months on the coarse lees in barrique casks (French oak, 225 litres) and bottle-aging.

ANALYTICAL VALUES Dry vinification, residual sugar 1.5 g/l, alcohol 13% by volume, total acidity 5.8 g/l, balanced out with tannins.

AGING The 2015 vintage is ready for drinking as of 2017, but it can age for a further two to three years, also for a decade or more.

TASTING NOTES The scent of blackcurrants and forest fruits is accompanied by the delicate, almost imperceptible vanilla tones of the wood, offering an elegant, not too heavy body with light pepper and coffee tones.

PAIRS WITH Recommended with fillet of beef, pheasant, light game dishes, fine spaghetti with grated truffles and mature soft cheeses.

SERVING TEMPERATURE 14-16°C / 57-60°F

