



## CABERNET Monte della Guardia

**GRAPE VARIETY:** 100% Cabernet Sauvignon

**ALTITUDE:** 113 m above sea level

**ORIENTATION:** North-South

**YIELD / HA:** 80-90 quintals

**VINEYARD AGE:** 20 years

**HARVEST:** Hand-picked at the end of September

**VINIFICATION AND AGEING:** Pre-fermentation maceration on the skins for five days, followed by fermentation for 15-20 days at a controlled temperature of 20-25°C. Aged for one year, 60% in stainless steel and 40% in barriques, followed by at least one year of bottle maturation.

**TASTING NOTES:** Intensely aromatic, offering a broad and layered bouquet of ripe fruit, wild berries, peppery hints, and subtle balsamic notes. On the palate, it is structured and well-supported by enveloping tannins.

**OPTIMAL MATURITY:** 5 years after bottling

**PAIRINGS:** Red meats, braised dishes, and meat stews

Az. Agr. CA' LOJERA

Via 1866, 19

25019—Rovizza/Sirmione