

LINEA PAVONE

CABERNET



<i>Grape varietal</i>	Cabernet Sauvignon
<i>Vineyard location</i>	Valle dei Laghi in the vicinity of Lasino and Cavedine
<i>Soil type</i>	Alluvial silt
<i>Vine training system</i>	Trentino pergola
<i>Yield</i>	60 hl/hectare
<i>Winemaking techniques</i>	The grapes vinification takes place with a long maceration on the skins in stainless steel. The wine is matured partly in barriques and partly in stainless tanks for 12-15 months
<i>Description</i>	Very deep ruby red colour, it has strong hints of woodland fruits well integrated with toasted vanilla and spicy notes. The palate shows perfect harmony with its considerable presence of sweet tannins



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