

FRATAGRANDA

Fratagranda is the “thoroughbred” of our winery, made only in the best harvest years. It is intensely purple in color, with deep notes of dark fruit and spices, cedar, mountains herbs. On the palate it is rich and potent, with well-integrated tannins, soft but with an inviting acidity that exalt its structure and makes for satisfying, unrestrained drinking



Grape varietal	Cabernet Sauvignon, Cabernet Franc e Merlot
Vineyard location	Cavedine lake at 250 m a.s.l. and Grumel zone in Lasino at 400 m. a.s.l.with southwest exposure
Soil type	Alluvial silt
Vine training system	Simple Trentino pergola and guyot
Yield	50 hl/hectare
Winemaking techniques	Fermentation takes place in stainless steel tank at a controlled temperature, with then maceration for three weeks at 28°/30° C. The wine is aged for 24 months in barrique and matured for 12 months in bottle



PRAVIS