



## TORRAI PIAVE CABERNET RISERVA D.O.C.

*Collalto dedicates to this wine its most exceptional Cabernet sauvignon, Cabernet franc, and Carmenère grapes, then carefully matures the individual lots of wine, over a considerable amount of time, in the finest-quality oak barrels. The result is a dense weave of fragrant vanilla and ripe red berry fruit on the nose and a dense, complex, admirably dry palate, for a wine that will be an impressive accompaniment to any special occasion.*

**Grapes:** Cabernet sauvignon, Cabernet franc, Carmenère

Serving temperature: 20°C

Alcohol: 13%

Acidity: 5 g/l

### GROWING AREA PROFILE

Location: Vineyards surrounding the Castello di San Salvatore

Elevation: 50 metres

Aspect: South-west

Soil profile: Clay

Vineyard density: 4,800 vines/hectare

### VINIFICATION AND AGEING

Vineyard yield: 80 q/ha

Harvest period: October 1-15

Pressing: De-stemming and gentle pressing

Fermentation containers: Temperature-controlled stainless steel

Fermentation period: ca. 15 days at 25-28°C

Maceration period: 15 days on the skins

Malolactic fermentation: Following the initial fermentation

Maturation containers: Large oak botti and small barriques

Maturation period: ca. 24 months

Bottle ageing: Almost one year

### TASTING NOTES

*Appearance:* Garnet-flecked ruby red.

*Bouquet:* Graceful and refined, with aromas of wild red berryfruit and a slight touch of pungent menthol and vanilla

*Palate:* Clean-edged and dry, well balanced, with the perfect level of tannins

### SERVING SUGGESTIONS

*Partners with a wide variety of foods, in particular with those traditional to wintertime, such as roasts and stews. It is a wonderful accompaniment to roast pork, kid, lamb, or game, as well as aged cheeses and with grilled pork, sausage, and ham. Medium-term cellaring will further enrich this wine.*



*in a word: Rich*

