



CABERNET SAUVIGNON

ENOPERE

CLASSIFICATION | Trentino Superiore
Controlled origin denomination

NAME | CABERNET SAUVIGNON – enOpere

COMPOSITION | 100 % Cabernet Sauvignon

PRODUCTION AREA | Calliano, from carefully
selected and controlled vineyards

CULTIVATION METHOD | Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Maceration and fermentation
in stainless steel tanks, aged for a long period
in small and large oak barrels

TASTING NOTES

Colour | Deep ruby red, acquiring tinges
of garnet with ageing

Aroma | Fruity overtones, spicy
with light vegetal tones

Taste | Rich, with pleasant hint of tannin,
structured and lingering

ALCOHOL CONTENT | 13% vol.

AVAILABLE FORMAT | 75 cl.

SERVING TEMPERATURE | 18°-20°C

MATCHINGS | With roast and braised meats,
game and hard cheeses