

## ***PASCAL***

Alcohol 14%  
Rest sugars 1 g/L  
Total acidity 5,7 g/L

### VINEYARD

Place: Ruttàrs hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-west facing.. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1993; hand-harvest, yield 6 tons/hectare.

### WINEMAKING AND AGEING

Grapes: Cabernet Sauvignon. De-stemming and maceration for 12-14 days. To extract tannins and flavours, in the first week, the cap is punched down in the must. In the second week of maceration, the must is pumped over the cap. Ageing in third-year French oak barrels (500 L) for 18 months, blending and ageing in steel tanks for 6 months. Bottling and ageing in bottle for 12 months.

### ORGANOLEPTIC SENSATIONS

Colour: deep ruby red. Flavour: very intense and complex, with notes of blackberry, red currant, raspberry, cinnamon, tobacco. Taste: fresh and velvety, salty with clean tannins. Full-bodied with a long fruity finish.

### FOOD PAIRINGS

Grilled meat, aged cheese. Serve at 18-19°C.

### BOTTLE SIZE

Bordeaux-style bottle 0,75 L, natural cork.

A wine that espresse Cabernet Sauvignon's full body and elegance coming from old vines on marl and sandstone soil. The bouquet is enriched by used oak in ageing, which balances the wine without covering it with smoky flavours. A long-ageing wine (not less than 7-8 years) but very pleasant even after 3-4 years from harvest.

