

AZIENDA VITIVINICOLA
PARCO DEL VENDA



BOCCON
Riserva



PARCO DEL VENDA

CABERNET D.O.C.

BOCCON
Riserva

- NAME: *Colli Euganei Cabernet Riserva*
- GRAPE VARIETY: *60% Cabernet Sauvignon, 40% Cabernet Franc*
- PRODUCTION AREA: *Boccon di Vò, Cinto Euganeo*
- YIELD PER HECTARE: *7000 kg/ha (3.1 tons/acre)*
- ALTITUDE: *80 meters a.s.l.*
- EXPOSURE: *west*
- SOIL: *hilly, well exposed and ventilated, mixed ground composition*
- VINE TRAINING SYSTEM: *Guyot*
- YEAR OF PLANTING: *2000 - 2003*
 - HARVEST TIME: *first decade of October*
 - PLANT DENSITY: *5000 grapevines per hectare (2023 per acre)*
 - VINIFICATION: *Pressing and destemming of grapes. Fermentation in horizontal vinificators for four days at controlled temperature of 28°C.*
 - WINE FINING: *in steel tubs for 8 months, helped by a process of macro-oxygenation for two days. The wine, which is not filtered, is aged for eight months in barrique and fined in the bottle for a further eight months.*
 - PRODUCTION: *1500 bottles*
 - TASTING NOTES: *well-balanced red wine, with an enjoyable mineral quality and red berry flavours in the foreground. This wine presents a solid texture and a wide range of flavours, with warm and sweet notes that linger on the extraordinarily long finish. It can be appreciated alone as a meditation wine, however it is a perfect accompaniment to game dishes. This type of wine needs to be tasted in a large glass and has a serving temperature of 18°C; it is highly recommended to open the bottle a few hours before the tasting.*

“Hard to explain, it’s an emotion worth experiencing”

ALCOHOL: *15.5% vol.*

RESIDUAL SUGAR: *4.0 g/l*

TOTAL ACIDITY: *5.0 g/l*

PH: *3,90*

PARCO DEL VENDA

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