



## LE RAGOSE ROSSO VERONESE CABERNET SAUVIGNON 2018 I.G.T.

Grapes: 100% Cabernet Sauvignon from Bordeaux clones 337, 338 and R5

300 meters above sea level with a south-west exposure. The soil is clay laced Vinevard:

with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyard was planted in 1987 and is 1.64 hectares. No Corvina vines were removed. This is a vineyard that is too high for Corvina which ripens

unevenly at this altitude. There are 5,000 plants per hectare

Harvest: By hand in September Yield per Hectare: 90 quintals per hectare

Vinification: Temperature controlled stainless steel tanks with indigenous yeasts.

> Fermentation in stainless steel with up to 12 days maceration on the skins. With 4% sugar remaining, the wine is racked into Allier and Troncais

barriques and large casks of Slavonian oak.

2 years in new and used Troncais and Allier casks Aging:

14-14.5% Alcohol: 5.8 - 6.5Acidity:

Deep, dense ruby red with violet reflections. Color:

Lush and powerful bouquet full of cassis, cedar, coffee, dark berries and **Bouquet:** 

cocoa powder. Well-structured with fine tannins, it is Bordeaux-style Cab

with an Italian accent.

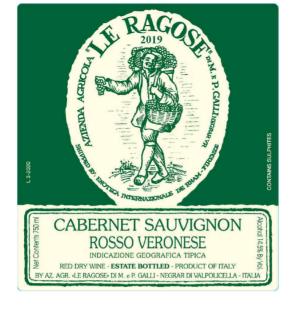
Distinctive, ample and full with a long and persistent finish. Taste:

Foods: Excellent with red meats, especially steak, lamb and duck. It also goes well

with wild game. Great with portabella mushrooms and aged cheeses.

Marco Galli

**Enologist Cases Produced** 400-600 cases





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**Aging:** 2 years in new and used Troncais and Allier casks

**Alcohol**: 14-14.5% **Acidity:** 5.8 – 6.5

**Color:** Deep, brilliant ruby red with violet reflections.

**Bouquet:** Bright and powerful bouquet full of cassis, cedar, coffee, dark cherries and

berries and a touch of cocoa powder and minerals. Well-structured with silky

tannins, it is Bordeaux-style Cab with an Italian accent.

**Taste:** Distinctive, ample and full with a long and persistent finish.

Foods: Excellent with red meats, especially steak, lamb and duck. It also goes well

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92 James Suckling 92 Wine Ethusiast