



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

Grapes:	100% Cabernet Sauvignon from Bordeaux clones 337, 338 and R5
Vineyard:	300 meters above sea level with a south-west exposure. The soil is clay laced 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.
Aging:	2 years in new and used Troncais and Allier casks
Alcohol:	14-14.5%
Acidity:	5.8 – 6.5
Color:	Deep, dense ruby red with violet reflections.
Bouquet:	Lush and powerful bouquet full of cassis,,cedar, coffee, dark berries and cocoa powder. Well-structured with fine 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 with wild game. Great with portabella mushrooms and aged cheeses.
Enologist	Marco Galli
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 with wild game. Great with portabella mushrooms and aged cheeses.
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92 James Suckling
92 Wine Ethusiast