

Sparviere

Colli Euganei Cabernet D.O.C.



90/100
2017

Zone: Carbonara di Rovolon

Variety: 67% Cabernet Sauvignon,
33% Cabernet Franc

Exposure: North East

Grapes harvested: Cabernet Franc: 2nd/3rd
week of September Cabernet Sauvignon: end of
September

Alcohol: 13% vol.

Year of planting: 1997

Soil: Medium mixture with a slight amount of
clay

Yield: 65 q/ha

Density: 2700 vines/ha

Training method: Cabernet Sauvignon:
Spurred Cordon, Cabernet Franc: Double Guyot

Production: 3500 bottles/year

Vinification: before the harvest the Cabernet Franc is pruned in order to let the bunches naturally dehydrate in the vineyard for about 2 weeks. Once the Cabernet Sauvignon is ripe we select and manually harvest both varieties together. Fermentation in stainless steel tank with maceration of about 10 days. Maturation on the fine lees for a few months in stainless steel tank, bottling in late spring and refined in bottle for several months before sale.

