



2019 BATTISTA

CABERNET SAUVIGNON - Map. 182-4



The name Battista is in honor of the founder of our family of winemakers, now in its fifth generation. It is definitely the company's flagship product. The planting of the first part of the vineyard dates back to 1970 and is part of the most historic block of land in the Duso family.

APELLATION	DOC Vicenza Cabernet Sauvignon
VINEYARD	Mappale 182 - 4
GRAPE VARIETY	80% Cabernet Sauvignon - 20 % Merlot
ALTITUDE AND EXPOSURE	220 m s.l.m. - South-Est
SOIL	Clayey limestone rich in marine fossils
ACIDITY	5.65 g/L
pH	3.5
ALCOOL	14.7% vol.
RESIDUAL SUGAR	1.1 g/L
HARVEST	09.10.2019
WINEMAKING	The grapes harvested in small boxes are crushed and transferred to stainless steel tanks, for a slow fermentation of about 30 days. The temperature is controlled and periodic delestage and manual pumping-over are performed. Aging continues in a 500-liter French oak barrel for 15 months. The bottles are aged for 12 months.
ORGANOLECTIC PROPERTIES	The color is intense ruby red. Very rich aroma of small berries, red berries, blueberries and raspberries. Scents of spices, cocoa and coffee complete the aromatic profile. On the palate it expresses great structure where sensations of fruit and spices continue to evolve, leaving a long pleasant persistence of aroma.
HARVEST	The 2019 vintage was characterized by a very cold spring, with a vegetative delay at the beginning of the season. The delay was largely recovered thanks to the summer heat, which, however, was complex to manage, with a very strong sun and a sensitive heat. We worked carefully on the leaf wall of the plant, leaving the clusters covered, especially those facing south, reaching a slow and gradual maturation.
PAIRING	Battista is indicated to red meat and second dishes. Best with fiorentina. The temperature to better serve this wine is about 16-18 °C.