



2020 BOSCOLONGO

DOC Vicenza Cabernet S. - Map. 182



<p>APELLATION</p> <p>VINEYARD</p> <p>GRAPE VARIETY</p> <p>ALTITUDE AND EXPOSURE</p> <p>SOIL</p> <p>ACIDITY</p> <p>pH</p> <p>ALCOOL</p> <p>RESIDUAL SUGAR</p> <p>HARVEST</p>	<p>DOC Vicenza Cabernet Sauvignon</p> <p>Boscolongo-Map.182</p> <p>100% Cabernet Sauvignon</p> <p>220 m s.l.m. - South-Est</p> <p>Clayey limestone rich in marine fossils</p> <p>5.22 g/L</p> <p>3.58</p> <p>12.83 % vol.</p> <p>2.1 g/L</p> <p>25.09.2020</p>
<p>WINEMAKING</p>	<p>The grapes harvested in small boxes are crushed and transferred to stainless steel tanks, for a slow fermentation of over 10 days. The temperature is controlled and periodic delestage and manual pumping over are performed. This is followed by aging for 12 months 50% in a steel tank and 50% in a 500-liter French oak barrel. Further 6 months in the bottle before release.</p>
<p>ORGANOLECTIC PROPERTIES</p>	<p>The color is deep ruby red. At the nose we feel pleasant notes of ripe cherry and plum, medicinal herbs, licorice, laurel and pepper. The alcoholic heat is well attenuated by the rich component of freshness and flavor, to which is added the effect of a still involving tannin. Decisive persistence and slightly bitter finish.</p>
<p>HARVEST</p>	<p>The 2020 harvest was characterized by a favorable production season both in qualitative and quantitative. The cluster thinning allowed to maintain the correct production balance. The weather therefore allowed the grapes to ripen perfectly thanks to an August with not very high temperatures with good ranges and well distributed rains during the vegetative period.</p>
<p>PAIRING</p>	<p>Boscolongo is indicated to red meat and wild game. Best with crostini toscani. The temperature to better serve this wine is about 16-18 °C.</p>

Boscolongo is a historical name, still present today in the cadastral map that indicates the forest that delimits the map 18, on which the Cabernet Sauvignon is cultivated.