



CABERNET SAUVIGNON TRENTINO DOC

Marco Donati

PRODUCTION AREA

From grapes grown on the sunny hills of the "Regole di Mattarello" estate

GRAPES

100% CABERNET SAUVIGNON

WINEMAKING TECHNIQUE

Traditional maceration of the skins, temperature-controlled fermentation with pressings in stainless steel tanks, developed in barriques

TASTING NOTES

COLOUR: ruby red

NOSE: pleasant, herbaceous, ethereal

PALATE: dry, harmonious, full-bodied

ALCOHOL: 13% VOL

SERVING TEMPERATURE

Serve at 18° - 20°C

FOOD PAIRING

Thanks to its elegance and austere character this wine is perfect with meat dishes and rich main courses

CONSERVATION AND AGING

Can age for ten years

Azienda Agricola DONATI MARCO
Via C. Battisti 41 – 38016 Mezzocorona /TN – Tel. 0461/604141
e-mail : info@cantinadonatimarco.it
www.cantinadonatimarco.it