

BONZARONE

Cabernet Sauvignon
DOC dei Colli Bolognesi

Bonzarone is obtained by selecting "Cabernet Sauvignon" grapes harvested at the right ripeness point after successive thinning outs. The goal is to produce phenols- enriched grapes. During vinification and maceration all the aromatic phenols-contained inside the grape skins- are extracted. After the malolactic fermentation the wine is refined in oak barrels for approximately **12-15 months**. Its spicy aroma is intense, its taste is full-bodied and soft for the flavour acquired during its accurate refinement in wooden barrels.

Alcoholic percentage 13,5% vol.

Organoleptic information

Colour: Intense ruby with vivid ripe cherry hues.

Scent: This wine has an harmonious fruity and persistent fragrance, with green but not intrusive scents, typical of this grape: it recalls also of small wood-berries perfume, combined with spiced and slightly toasted scents. Soft and elegant aromas are released by the wood.

Taste: the impact is intense, with thick and voluminous sensation. Tannins are elegant and soft. Persistent, long-lasting with a final multiple back-taste.

Gastronomy: This wine can be combined with important meals prepared with grilled red meat, game or seasoned cheese.

Service temperature: approx. 18°C

Technical information

Production area: area of Bologna hills DOC - **Micro zone:** Monte San Pietro

District area: Monte San Pietro (Bologna)

Hamlet: San Chierlo

Height: 400 meters above sea level

Exposure: South-West

Position: hilly area

Soil composition: medium-textured soil and shaly

Grape: Cabernet Sauvignon

Growing system: Guyot

Plant density: 3.200 plants /hectare

Plants medium life : 30 years

Grape yield per hectare : 4500 kg/hectare

Grape yield per plant: 1,4 kg/plant

Summer thinning outs: twice, in the middle of July and on the second half of August

Harvest: by hand, in cases

Vinification: fermentation in steel vats in contact with skins for about 15-20 days, with pumping-over, cap plunging, skins break-up and immersion twice a day.

Fermentation temperature: 30° C approx.

Malolactic fermentation: in wood barrels

Aging and refining: in 225 lt Barriques and 350 lt Tonneaux of French Central Massif oak for about 12-15 months, according to the wine structure.

Bottle refinement: recommended for at least six months.

Alcoholic volume: 13,5 %

Total acidity: 5,40 g/l approx.

