



Cà Mombrina Cabernet Sauvignon PDO



Format

75cl bottle



Type of Wine

Still Red Wine



Visual exam

Purple red color



Olfactory examination

Notes of red fruits



Gustatory examination

Fresh, round and with good aromatic persistence

Full Name	Cà Mombrina
Designation	Colli Bolognesi DOC
Vintage	Harvest 2019
Grapevine	100% Cabernet Sauvignon
Plant density/strong>	5000 Plants / hectare
Form of breeding	GDC/Spalliera
Annual production	5.000 Bottles
Alcoholic strength	12% Vol
Acidity Total	7,8 h/l
Sugar residue	2 g/l
Total sulfur dioxide	22 mg/l
Service Temperature	Optimal at 14 * C



Description

Cà Mombrina was born from the desire to produce a fresh, immediate and ready-to-drink wine



Vinification method

The grapes are harvested in the second week of September, are crushed-destemmed and transferred to fermenters for a maceration of only 3 days at a temperature that does not exceed 10 degrees.

It is then transferred to steel containers until spring



Characteristics Land and Vineyard

The grapes come from the younger vineyards of the 2 Poderi di Savignano sul Panaro.



Gastronomic combinations

First courses with meat sauce, second courses of grilled arne, cold cuts in general.