

IL FILO
DELLE
VIGNE

BORGIO DELLE CASSETTE

Colli Euganei
Denominazione di Origine Controllata
Cabernet Riserva



It is a blend of Cabernet Sauvignon with the addition of Franc and Carmenere grapes. Fermentation, maturing and refining take place in oak barrels for 18- 24 months, without filtration during the bottling. Endowed with silky tannins, it is a very harmonious wine, rich in polyphenols. It has a deep ruby colour with purplish highlights and hints of black fruits and spices.

TECHNICAL FEATURES

Wine	Euganean Hills Cabernet Riserva Designation of Origin
Harvest	2015
Vine Variety	Cabernet Sauvignon 70%, Cabernet Franc 30%
Vineyard	Planted in 1975
Alcohol	14,50%
Acidity gr./l.	5.80
Ph	3.55
Ground	Calcareous, marly, rich in texture
Altitude / Exposure	130-150 m.a.s.l. / south-east, north-west
Vine Training System	Spurred Cordon
Density	2300 vinestocks per Ha. old vineyard 5000/6000 vinestocks per Ha. new vineyard
Yield (per hectare)	35 hl
Production	10.000 bottles
Vinification	Fermentation and maceration in glazed concrete tanks and stainless steel tanks for 20 days
Refining for bottling	12 months in stainless steel and 12 months in oak Allier barrique barrels, 50% new and 50% already used once; it is then blended and, after some months, bottled without filtration.

FEATURES

Colour	Deep ruby colour with purplish highlights, when recently obtained, then garnet-coloured
Fragrance	Full-bodied, embracing, cassis, blackberry, blueberry, coffee, thyme, underbrush, vanilla hints, liquorice
Taste	Full-bodied texture, simultaneously fine and balanced with soft tannins, warm, rich in polyphenols which, according to recent medical studies, play an important role in for our health thanks to their bioactivity.