

IL FILO
DELLE
VIGNE

CECILIA DI BAONE

Colli Euganei
Denominazione di Origine Controllata
Cabernet Riserva

Made in equal parts from Cabernet Franc and Sauvignon grapes with the addition of Carmenere grapes, entirely processed in glazed concrete tanks. It has a red colour with purplish highlights. It has a rich, broad and well-balanced fragrance, a full-bodied texture and a prolonged smooth taste.



TECHNICAL FEATURES

Wine	Euganean Hills Cabernet Riserva (Controlled Designation of Origin)
Harvest	2016
Vine Variety	Cabernet Sauvignon 50%, Cabernet Franc 50%
Vineyard	Planted in 1975
Alcohol	13,50%
Acidity gr./l.	5,70
Ph	3,50
3,50	Calcareous, marly, of volcanic origin
Altitude / Exposure	130 m.a.s.l. / south-west
Vine Training System	Spurred Cordon
Density	5000-6000 vinestocks per Ha. new vineyard
Yield (per hectare)	35 HI
Production	25.000 bottles
Vinification	Fermentation and maceration in glazed concrete tanks and stainless steel tanks for 18-20 days at max 30°C.
Maturation and refining	24 months in stainless steel

FEATURES

Colour	Ruby, garnet-coloured
Fragrance	Fruity, cherry, plum, blackcurrant, mulberry
Taste	Small fruits (blackberry, blueberry, blackcurrant)