

CABERNET SAUVIGNON MIKLUS

2014

Technical sheet

Vine variety: 100% Cabernet Sauvignon

Production area: San Floriano del Collio (Friuli Venezia Giulia)

Recognition: Controlled designation of Origin DOC COLLIO

Type: Dry red

Soil composition: hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

Altitude: 200 meters above sea level

Vineyard age: 14 years

Pruning system: Guyot

Harvest period: September 2014

Vineyards: *without use herbicides*

Vinification: The grapes were selected and harvested manually in the end of September, destemmed, the must was then left on the skins for 30 days in conical oak vats without temperature control. In these days alcoholic fermentation started with indigenous yeasts and three times a day the skins were immersed in the must, punching down manually. After that it were soft pressed and the alcoholic fermentation continued and aged without temperature control in French barriques for 24 months, always on the lees.

Various: *fermented with indigenous yeasts, without temperature controls, not clarified, unfiltered*

Visual appearance: deep ruby colour

Tasting profile: The wine has a very complex and characteristic bouquet typically of Cabernet Sauvignon, with scents of black cherry, cherry jam, raspberry, plums, blackberries, black currants, licorice, green bell pepper etc. On the palate hints of fresh herbs, persistent, mineral, full-bodied with high acidity and high tannins

Food pairing: ideal with red meats, grilled meat, game with polenta, old chesses etc.

Serving temperature: 15-18° C

Alcohol content: 13 % vol.

Aging potential: over 30 years