

SANDRO DE BRUNO[®]
AZIENDA AGRICOLA



Denomination: *CABERNET SAUVIGNON*
IGT VENETO

Name: *MAGMATICO*

Origin of the name: "Magma" is the volcanic solidified lava coming out from the ex volcano Calvarina

Production Area: Monte Calvarina (600 Mt a.s.l.)

Grape variety: 100% Cabernet Sauvignon

Vines per hectare: 4000

Training system: Pergoletta veronese

Sun exposure: South

Soil: Volcanic with basaltic rocks

Yield per hectare: 80 ql. grapes

Harvest: Manual harvesting using crates during the third week of September.

Vinification: Grapes selection, de-stemming, selection of berries.

Fermentation: In a conic vat. The must is punched down for 30 days.

Maturation: In oak barrels for 18 months

Colour: Intense ruby red with purple highlights

Nose: Very intense

Palate: Full, round, mineral, aromatic, you can taste red fruits and black cherries.

Alcohol: 14,5 % vol.

Serving Temperature: 16° - 18° C

Shelf Life: 5/7 years

Food Pairing: Good to match with meat and venison. Big game, aged cheeses.

