



# SCAIA

# **TORRE MELLOTTI**

# Cabernet Sauvignon - IGT Veneto



#### **PRODUCTION AREA**

Municipality of Mezzane di Sotto, Loc. Monti Garbi.

#### **TYPE OF SOIL**

Loamy with a lot of white calcareous subsoil.

#### VINEYARD ALTITUDE

300 metres above sea level.

#### **GRAPES**

Cabernet Sauvignon 100%

#### **AGES OF VINES**

20 years.

## TRAINING SYSTEM

Guyot and Pergola.

#### **VINE DENSITY**

7,000 vines per ha.

# **YIELD**

12 tons per ha.

### **VINIFICATION**

50% fresh grapes, 50% dried grapes (short withering: 1 month); pressing and fermentation follow at a controlled temperature. **Pressing:** gentle, with pneumatic press. **Fermentation:** at a controlled temperature in steel for 10 days. **Malolactic fermentation:** natural. **Battonage:** once a week since for one year.

#### AGFING

In French oaks for 10 months.

# **QUANTITY PRODUCED**

40,000 bottles.

# ORGANOLEPTIC EXAMINATION

**Colour:** ruby red with hints of violet. **Aroma:** fruity, hints of little red fruits, blackberry, redcurrant and cherry. **Flavour:** sweetish, soft and warming.

# **ALCOHOL**

14,5% Vol.

# FIRST VINTAGE

2000

# **PAIRING**

White and red meats whether roasted, skewered or grilled. Perfect with mature, hard or fresh cheese. Vegetable soups, pasta dishes with sauces too.

# **AGEING POTENTIAL**

10-15 years.