

ALJMEDE

CABERNET SAUVIGNON
RUBICONE IGT



AWARDS



BRONZE
86/100 POINTS
DECANTER WORLD
WINE AWARDS 2019



BIBENDA 2019



85/100 POINTS
I VINI DI
VERONELLI 2020

Grape variety: 100% Cabernet Sauvignon.

Analytical data: dry red wine.

Alcohol volume: 13 % vol.

Production area: Imola hills.

Soil: hills, mix of limestone and clay.

Altitude: 295/328 ft. a.s.l.

Max grape production: 17 tons/hectare.

Crushing: the bunches are picked by hand towards mid-end of September. It then goes under vinification by cold maceration and fermentation under controlled temperature in stainless steel tanks.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: intense ruby red.

Bouquet: intense, vinous, fragrant and delicate.

Taste: dry, harmonious, full and crisp slightly fruity aroma.

Wine maker's opinion: it's the best served with roasted and grilled red meats and game.

Pour into a decanter to enhance its full flavor and aroma.

Serve at: 16-18 °C.