



**SCHRECKBICHL
COLTERENZIO**

VINUM EXCELLENS



Cabernet Sauvignon LAFÓA

Cabernet Sauvignon is a jewel among the quality wines of South Tyrol. Care, experience and intuition, both in the vineyard and in winemaking, have combined to give rise to this "Lafóa" red wine, fine, concentrated, robust but elegant; extraordinarily deep in color, already open and complex on the nose, with aromas reminiscent of blackcurrant, dark chocolate, gingerbread spice and vanilla-la. A superb Cabernet of international stature.

Flavor notes: Very deep color, almost black, with violet reflections. Sweet fruits and plums intermixed with savory, herbal, earth, licorice and leather aromas; supple, with ripe, velvety tannins and a rich fruity sensation on the palate, lingering on an impressive, long finish. It will continue to improve for 10-15 years.

Food

Combination: Roast lamb with mint sauce, lamb marinated with garlic and oregano, veal and black bean stir-fry, roast beef and strong cheeses. Serve chilled: 16° C.

Grape variety: Cabernet Sauvignon.

Location: Vineyards located in a sunny position at an altitude of 430 meters above sea level.
The soils are sandy with morainic deposits of gravel.

Yield: 35 hl/ha

Winemaking: The grapes are harvested by hand, destemmed and gently crushed; the juice ferments with the skins for 10 days, during which the skins are kept constantly submerged. The new wine is left on the skins for another 10-14 days before being transferred to a combination of new and used oak barrels. After malolactic fermentation, the wine is racked several times and refined in oak for 18 months, then lightly filtered before bottling.

Analytical data:	Alcohol	13,5%	Vol
	Total acidity	5,1	g/l
	Dry extract without sugar	31,2	g/l
	Residual sugar	1,6	g/l