

# CABERNET

## LISON PRAMAGGIORE D.O.C.

### **Grapes**

50% Cabernet franc 50% Cabernet  
sauvignon

produced in our own vineyards

### **Vinification process**

This wine is produced with the mixed  
vintage of the two varieties. The  
maceration goes on for 8 – 10 days.

After the first clarification, a part of the  
wine ages in steel tanks, another part in  
30 Hl oak barrels for 4 months. Then  
the two lots are united in steel tanks till  
the bottling.

### **Organoleptic characteristics**

*Colour:* brilliant ruby red.

*Bouquet:* very elegant for the clean  
raspberry flavours.

*Taste:* austere and full-bodied, but  
mellow.

### **Gastronomic matches**

Ideal with red meat dishes, poultry and  
game.

### **Alcoholic content:**

12,5% by volume

### **Serving temperature:**

18°C

### **Bottle size:**

750 ml



**Bosco del Merlo**