



★ SANCT VALENTIN ★

CABERNET-MERLOT RISERVA SANCT VALENTIN 2021

Cabernet and Merlot are appreciated all over the world as varieties of the highest quality. Only very sunny vineyards in the winery's catchment area have been chosen for production of the Sanct Valentin Cabernet Merlot. With an extremely low yield and dedicated vinification process. The Sanct Valentin Cabernet Merlot, produced since 2013, is an excellent red, a complex wine with soft tannins. It's the only cuvée of the Sanct Valentin line.



blackish red



cassis, mint, leather, subtle notes of cocoa, blackberry and tobacco leaf



velvety, full-bodied and complex

VARIETY:

Cabernet Sauvignon 50%, Cabernet Franc 10%, Merlot 40%

AGE:

15 to 24 years

AREA OF CULTIVATION:

Sites: warmest sites of Appiano, Caldaro and Cortaccia (250-400m)

Exposure: South/southeast

Soil: Moraine debris and limestone gravel

Training System: Guyot

HARVEST:

Cabernet and Merlot mid of October; harvest and selection of grapes by hand.

VINIFICATION:

20 days maceration, followed by 12 months of ageing in barrique-tonneaux.

Assemblage and 10 months of maturation in stainless-steel tanks.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14.5 %

Acidity: 5.1 gr/l

SERVING TEMPERATURE:

16-18°C

PAIRING RECOMMENDATIONS:

strong meat dishes, aged cheese.

STORAGE/POTENTIAL:

10 years and more



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