



- The warmth of the sunny and stony plains of Trentino flows through La Vigne's wines. **Marco Spagnolli, master vine grower and winemaker, cares for the earth and cultivates the vines to preserve in his wines the flavors and bouquets of this splendid Italian region.**
- The vineyards are mainly found in the municipality of Isera and consist of vines that are between **15 and 35 years old**. The Cabernet Sauvignon vines cover 1 hectare of vineyards, mostly planted with the Guyot system, and enjoy a southern-eastern exposure at 200 meters above sea level, thriving in this calcareous, sandy soil.
- Nature must be respected, with its rhythms and its seasons, and treated with patience and skills: La Vigne wines are the perfect example of how the fruit of the earth can be transformed in superior products of the art of drinking.

Varietal: 100% Cabernet Sauvignon

Appellation: Vallagarina IGT

Production Zone: Isera, near Trento, in the North of Italy; altitude 200-250 mt asl.

Soil: Clay and sandy soils, rich in gravel and pebbles

Vinification: Grapes hand-picked. Part of the grapes are air-dried. Fermentation and maceration for 21 days. After that, the partially dried grapes are also fermented with the previous must

Maturation: 30 months in American oak barriques with four rackings and the final blend is bottled after a slight filtration

The slow fermentation of a combination of fresh and dried grapes and the prolonged aging give rise to a **complex and elegant wine**. It is a wine that we have dedicated to dreamers and to purity of cherry blossoms.



NATURAL



OLD VINES

- *Ruby-red with purple shades tending to garnet red with age. A complex Cabernet nose offers aromas of eucalyptus, mocha and vanilla. The richly extracted fruit flavors provide a velvety texture that reveals well-balanced tannins in concert with cedary dark cherry and roasted nutty flavors.*
- *Excellent with pastas with savory sauces, grilled or roasted meats and with aged cheeses.*