

La Vigne «Il Ciliegino» Vallagarina IGT



- The warmth of the sunny and stony plains of Trentino flows through La Vigne's wines. **Marco Spagnoli, a garagiste 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: 60% Cabernet Sauvignon, 20% Merlot, 20% Cabernet Franc

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: 18-24 months in American oak barriques during which the malolactic fermentation is fully completed. Bottled after a slight filtration. 6 months in bottle before being released on the market

Il Ciliegino (meaning a small cherry) is born of the technique of partial drying and refermentation from a combination of Cabernet Sauvignon (60%), Merlot (20%) and Cabernet Franc (20%),



NATURAL



OLD VINES

- *Dark ruby color, very rich and deep. Earthy notes introduce scents of dark fruit. Potent and full bodied on the palate, it offers a mouthwatering richness of plum and black currant.*
- *Excellent with pastas with savory sauces, grilled or roasted meats and with aged cheeses.*

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