



#### ALCOHOL

13,5% Vol.

#### RESIDUAL SUGAR

1,1 g/l

#### ACIDITY

4,95 g/l

## HEXAGON "HX21"

VDT

**Location:** Cornaiano

**Sea level:** 420 m

**Soil:** deep, lime, loamy sandy soil

**Slope gradient:** 25-30%

**Cultivation system:** Guyot

**Age of vines:** 30 years

**Grape harvest:** mid October – beginning November

### VINIFICATION

**Grape Varieties:** 50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 4% Syrah, 3% Petit Verdot, 3% Nebbiolo

**Fermentation:** Maceration for 12 hours with subsequent fermentation in stainless steel tank with skin contact for 30 days.

**Maturation:** Biological malolactic fermentation with subsequent storage in French Barrique barrels (50% new oak, 50% second passing) for 15 months, additional 15 months bottle ageing.

### TASTING NOTES

**Colour:** dark, intensive crimson colour

**Fragrance:** Distinctive nuances of dark berries combined with a delicate spicy hint of white pepper. Subtle bouquet of sweet tobacco and leather leading to a sense of refreshing eucalyptus fragrance.

**Taste:** A very gentle, smooth tannin caresses the palate; a mild roasting aroma with a hint of pepper while drinking. The fresh acidity lends a fruity taste on the palate. An excellent red wine - elegant, juicy and smooth presence and prolonged aftertaste.

**Recommended with the following dishes:** This wine is excellent with red meat, wild game and mature mountain cheese.

**Optimum drinking maturity:** up to 2030

**Serving temperature:** 14-16 °C