

HEXAGON "HX18"

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 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.

Ideal drinking maturity: up to 2030

Serving temperature: 14-16 °C



ALCOHOL

14% Vol.

RESIDUAL SUGAR

2,3 g/l

ACIDITY

4,8 g/l