



Name:	Marognon
Denomination:	Cabernet Sauvignon IGP Vigneti delle Dolomiti - Riserva
Wine:	Cabernet Sauvignon 100%
Type of cultivation:	Pergola and Guyot training system
Production:	65 - 70 hl per hectare
Place of production:	“Marognon” and “Alla Quartella” vineyards (Location: Longariva; home production)
Vinification:	Fermentation on the skins for two weeks. Refining of the wine in barriques for 24 months
Characteristics:	
Colour:	From garnet red to deep garnet red
Smell:	Intense and persistent with slight vanilla scent
Taste:	Pronounced, full, robust and persistent
Ageing:	6 - 7 years
Serving Temperature:	18° - 20° C. and uncork in time, pouring into a jug thus allowing the wine time “to air”
Best with:	Roast game, braised meat and mature cheese