



Name:	Quartella
Denomination:	Cabernet IGP Vigneti delle Dolomiti - Riserva
Wine:	80% Cabernet Franc 20% Cabernet Sauvignon
Type of cultivation:	Pergola
Production:	70 hl per hectare
Place of production:	“Alla Quartella” vineyard (Loc. Longariva; home production).
Vinification:	Fermentation on the skins for two weeks. Ageing of the wine in small oak barrels for 18-24 months
Characteristics:	
Colour:	From garnet red to deep garnet red
Smell:	Airy, persistent with slight earthy scent of vanilla
Taste:	Harmonious, robust and persistent
Ageing:	6 - 7 years
Serving Temperature:	18° - 20° C.
Best with:	Game and mature cheese