



<b>Name:</b>	<b>Tre Cesure Longariva</b>
<b>Denomination:</b>	IGP Rosso Vigneti delle Dolomiti - Riserva
<b>Wine:</b>	50% Cabernet Sauvignon 10% Cabernet Franc 40% Merlot
<b>Type of cultivation:</b>	Pergola and Guyot training system
<b>Production:</b>	70 hl per hectare
<b>Place of Production:</b>	Longariva "Cesure" (walled vineyards) (Location: Longariva; home production)
<b>Vinification:</b>	Fermentation on the skins for 2 weeks. Ageing of the wine in small oak barrels for 18-24 months
<b>Characteristics:</b>	
<b>Colour:</b>	Garnet red
<b>Smell:</b>	Airy, lingering, pleasant, woody, vanilla scent
<b>Taste:</b>	Full, harmonious, lingering, dry and generous with slightly bitter after-taste
<b>Ageing:</b>	4 - 6 years
<b>Serving Temperature:</b>	18° - 20° C. Uncork the bottle 1 hour before serving
<b>Best with:</b>	Stewed, braised and roast meats, both white and red. Mature cheese.