



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