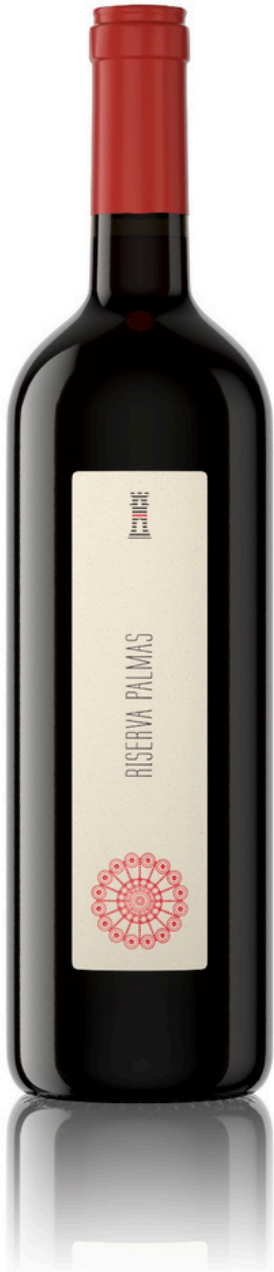




Riserva Palmas



Denomination: Alghero Cabernet Riserva DOC

Grape blend: 100% Cabernet

Wine making process: Manually harvested fresh grapes are separated from the stems, pressed and fermented on the skins

Visual evaluation: Intense ruby red

Olfactory evaluation: Ripe fruits and red fruits jam come with an elegant medium roasted wood aroma

General structure: Great structured wine, rich in extracts. It shows great acidity, minerality and balance

Production area: Alghero DOC. North Sardinia.

Soil: Medium texture with limestone rock

Training system: Guyot

Vineyard age: 20 years

Yield per hectare: 60 ql/70 ql

Annual production: 2500 bottles

Fermentation: Activation of fermentation in steel temperature-controlled tanks. Maceration on the grape skins for 10 days

Sharpening: Aged in steel tanks for 20 months and 30 months in oak barrels

Evolution: Through the sharpening process the wine develops some softness as the micro-oxygenation allows the evolution of tannins, which lose some of their harshness with time. The wine is enriched with the toasted and vanilla aromas coming from the wood and acquires tertiary aromas that remind us of cocoa

Drinkable until: Long aging

Alcohol volume: 14,5% vol.