



PROFONDO

CHARACTERISTICS

TYPE: Still

COLOUR: Red

DESIGNATION: CABERNET FRANC IGT VENETO

SENSATIONS: Ruby red colour with purple hues. The fragrance is flowery like violet and liquorice, while the palate is sapid, soft and elegant.

CULTIVATION: The vines are grown using the Guyot system, with a growing density of 4,000 plants per hectare.

WINEMAKING PROCESS: Upon ripening, the grapes are placed in steel tanks at 25 °C to ferment for about 10 days. During this time they undergo pumping-over and punching-down cycles, which make it possible to extract most of the noble substances in the skins. When fermentation is almost complete, the product is racked and left to ripen in cement barrels.

AVERAGE YIELD: 120 q/HA

DEGREE: 12%

PAIRINGS: It pairs well with red meat dishes and rich main courses.

SERVING TEMPERATURE: 18-20°C

CONTENT: 0,75 LT



18-20 °C



dal 1950, vini per passione

RIGONI
VITTORINO

