

Fattoria CabanoN Winery

Cuore di Vino the barrel n.18

Vintage: 2011

Grape Variety: Cabernet Sauvignon and 15% Croatina

Alcohol % 14.0

N. of bottles produced: 13000



Soil Thin chalky clay with good drainage	Altitude 300 mt	Vineyard The estate's Rustega, Alto Poggio, Triangolo the Crocefisso vineyards.	Exposure South East
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Planting Method Guillot Semplice	n. plants per Hectar 4,000	Yield per Hectar 45 Qli	Harvest Ottobre
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Quote from Journalist, & Wine doctor Linda Stonich Orlandi: *"GOOD FOR THE HEART, AND GREAT FOR THE SOUL - My apologies if a heart theme may seem a bit obvious but I couldn't resist, since the original bottle I tasted back in Seattle which led me full circle to this whole new relationship, was none other than Cuoredivino (Elena's first solo creation at age 16). This harmonious Cabernet based blend is made in such a particular way as to be a wine as truly healthy for the heart! It is an award winning wine which was much enjoyed by the late movie Star **Burt Lancaster** (but more on the tasting!). This is a perfect opportunity to share with a sweetheart and I can state with much confidence that no restaurant in town will be serving comparable line-up of such amazing wines on Valentine's Day!"*

Vinification: Classic red wine vinification with pressed and destalked grapes that have been picked when fully ripened. In medium-size casks, the grapes ferment in contact with an specific amount of vine cuttings, during the first alcoholic fermentation this permits a gentle transfer of noble tannins from the cuttings to the must; this vinification technique was conceived in France in the early 19th century and followed studies by Montpellier University's Doctor Masquellier on the beneficial effects of certain tannins in wine (the great precursor of the modern discovery of the beneficial effects of some phenol components in wine). Our vinification technique for the grapes that make Cuoredivino-La Botte N° 18 originates from the theories of Masquellier and I do not deny that there are other little secrets all of which, perhaps, combine to give the wine its individual organic characteristics and personality. Bottling takes place during the second year after the harvest and the wine goes on sale after about a year of ageing in the bottle.

Character: Jam, vanilla and vegetal notes, powerful, intense and ethereal bouquet. In the mouth, it is full, smooth and graceful, warm and satisfying, with notes of ripe fruit and delicate floral touches finishing in the soft tannins of the long aftertaste.

Palate & Nose: To the eye, it brings an intense ruby colour embellished with light flashes of youth. On the nose, there is a complex blend of autumnal aromas and jam, with subtle notes of vanilla and plant life that develop an intense, ethereal bouquet. On the palate, it is well-structured, full, smooth, warm and rewarding, bringing notes of ripe fruit and delicate floral fragrances that culminate in the long aftertaste's soft tannins.

Serving suggestions- 18°. Boiled red meat. game as well as many sophisticated and flavourful dishes