

Fattoria Cabanon Winery



Vino del Bosco

Vintage: 2011

Grape Variety: *Uva Rara – Vespolina – Uva della Cascina – Uva Ughetta -*

Alcohol % 13.5

N. of bottles produced: 2500

Soil *Calcareus
- Stony - steepy
hill side*

Altitude
300 mt

Vineyard: Almost all the estate's vineyards

Exposure
South East

Planting Method

*Cordone speronato Number
of buds left on each stump:
two*

**n. plants per
Hector** 4,000

Yield per Hector
30 Qli

Harvest
Ottobre

Vinification:

Late Harvest : wherein the grapes are left outside in the open to wither for a few months, inside fruit-drying plateau, absorbing the fresh dry wind circling from all directions and, however, protected from above humidity under cover, surrounded by nearby wild woods, at the foot hills of the Appennini mountains.

Character:

This "Wine of the Forest" evokes the intense perfume of wild flowers and lush foliage. The rich, dark fruit flavors reach deep to draw up earthy tones, finishing with an appealing passito sweetness balanced by soft tannins. Made from very limited amounts of almost extinct varieties preserved by Cabanon in the Staffora Valley where Lombardy meets the Piedmont.

"Il vino del Bosco" may be drunk now or kept to good advantage for several years to further mellow and develop.

Palate & Nose:

It has a lovely intense dark ruby colour clean fresh aromas and flavours of cherry, raspberry and spice. Cheerful cherry fruit on the nose and some pleasant bittersweet notes on the finish with exceptional concentration of wild flowers, lush foliage and hints of cocoa. On the palate the wine comes across rich pleasant flavours of marasca cherry, raspberry, walnut, and spice, with a dry lingering finish.

Serving suggestions-

18°, Although it is a wine for any meal, it has a particular empathy with soups, meats, pasta dishes and fresh cheeses. Best at room temperature.