

# Fattoria Cabanon Winery

INFERNOT (rosso i.g.t.) Vintage: 2011

**Alcohol %** 14.5

**N. bottles produced:** 5,000

## Grape Variety:

60 % Croatina – 20 % Uva Rara - 20 % Barbera

### Soil

Thin, chalky clay, well drained and ventilated.

### Altitude

300 mt

### Vineyard

Cabanon's Alto Poggio and Boscone

### Exposure

South East



### Growth system

GUILLOT 8 gems per plant

### N. of plants per Hectar

4,000

### Yield per Hectar

45 Qli

### Harvest

Ottobre

**Note:** A wine which from the first sip unleashes an exceptional softness in the mouth. An unexpected surprise given the hint of roasted spices that slightly veils the aroma. As it arrives on the tip of the tongue, as it expands on the palate, its woodland fruit conquers with persuasiveness and natural, fleshy grapeness. A symbiosis of density and smoothness, of consistency and softness that you never want to stop appreciating and enjoying. A balmy caress that wants to be experienced more and more.

### Vinification :

The grapes used to produce Infernot are picked when they are extremely well ripened and have attained a very high sugar content, then they are put into fruit drying chambers. Pressing is in the depths of winter and the fermentation of the pressed and destalked grapes is very slow and long and comes to a natural stop when the wine still has a considerable sugar content. In spring, a further barrel fermentation uses up more of the sugar residue, nevertheless it still has a significant presence and is a feature of this wine whose full body contains a captivating roundness and smoothness.

**Character:** Structured, smooth. Autumnal aromas of ripe fruit, black cherry and a hint of nuttiness. Extremely velvety on the palate with an intense and very persistent flavour.

**Palate & Nose:** It has a highly defined personality and an excellent structure. With their lingering intensity, the palate and nose are in perfect harmony.

**Serving suggestions** 18°, Braised meat, refined, full-flavoured dishes and all mature cheeses.