

Luretta

Corbeau



Red Wine

*D.O.C. (denomination of controlled origin)
colli piacentini cabernet sauvignon
soil calcareous marl*

Cultivation

*vineyard planted in 1999
no fertilization
training method single spurred cordon
grapes cabernet sauvignon
plants per hectare 5000
yield per hectare 6000 Kg*

Wine-making process

*selected yeasts
fermentation time 20 days
wood 100% small French oak
turnover of wood 50% per year
aging in wood 12 months*

Notes

*colour intense ruby red
scent balsamic scents of mint and spices together with
fresh notes of red berry
taste neat and soft with hints of
blackberry and blueberry
suitable with red meat and game*

Producer's notes

The certainty of myth. The best bunches of Cabernet Sauvignon are selected for the production of this austere wine which sets itself on its own right among the best wines in the world. Its taste embraces the taster softly with alcoholic warmth without losing its core taste and its tannin nuance. Each year this wine, like all others, is carefully screened by our wine makers in order to guarantee the quality that characterizes our products.