



LA MANCINA

# COMANDANTE DELLA GUARDIA CABERNET SAUVIGNON RISERVA COLLI BOLOGNESI D.O.C.

<i>Grape variety:</i>	Cabernet Sauvignon
<i>Alcohol content:</i>	13,5% vol.
<i>Colour:</i>	Deep ruby red
<i>Bouquet:</i>	Aroma of red fruits, tobacco and spices
<i>Taste:</i>	Smooth, full-bodied and balanced to the mouth
<i>Drink temperature:</i>	18 °C
<i>Food matching:</i>	Particularly suited for red meats and game. Can be a meditation wine.
<i>Training method:</i>	Guyot and Cordon pruned
<i>Grape yields:</i>	60 quintals per hectare
<i>Plant density:</i>	5000 vines per hectare
<i>Period of harvest:</i>	End of Sept./Oct. (hand picking)
<i>Soil:</i>	Calcareous clay hills (250m. a.s.l.)
<i>Winemaking:</i>	Skin maceration for 3 weeks in stainless steel vats. Aged in French oak barrels for 18 months. In bottle for 6 months before selling.