



Ca' Montini®



Established in the early 1700's in the heart of the Valpolicella area, this estate produces only the finest premium wines, keeping traditional skills in harmony with modern vinification techniques. Ca' Montini truly believes that winemaking is an art and their team of oenologists believe in creating wines with true aristocratic personalities. Their goal and ongoing mission is to make wines that bring out the true characteristics of the region from which they originate, wines that can bring out the characteristics of the soil, the climate and the true meaning of the grapes they are made from.

Wine making techniques:

Grapes: Cabernet Sauvignon

Soil: Mainly Calcareous and Limestone

Average Age of Vines: 10 years

Aging: 14 months in French Oak

Acidity: 5.7 g/L

Alcohol Content: 14

Ph: 3.47

Region: Umbria

Organoleptic Information:

Color: Dark and Silky Cherry

Taste: Strawberry, Raspberry, Black Currant and Chocolate meander throughout the velvety and toasted oak flavors.

Information:

- This Cabernet Sauvignon from the Umbria region is generated from vines grown on mainly calcareous and limestone soils.
- After soft pressing, the must fermented in stainless steel and kept in contact with the skins for 16 days, to soften tannins and to enhance the varietal complexity.
- The juice is then transferred into French Oak for a period of 14 months, giving it expressive roundness and impeccable depth.
- It unfolds with an extraordinary combination of rich flavors and seductive layers of aromas.