



*Germana*

TRENTINO  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
CABERNET SAUVIGNON  
RISERVA

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Very intense ruby red color. Good structure with sweet and persistent tannins. Flavour and taste of current, sour cherries, plums and pepper. Excellent olfactory and tastepersistence. Pronounced effect of the maturation in oak barriques on taste and aroma. In the oak barriques develop the tertiary and balsamic aromas and the typical astringency of the tannins is rounded out. The wine becomes softer and more balanced.

Exposure: south-east.

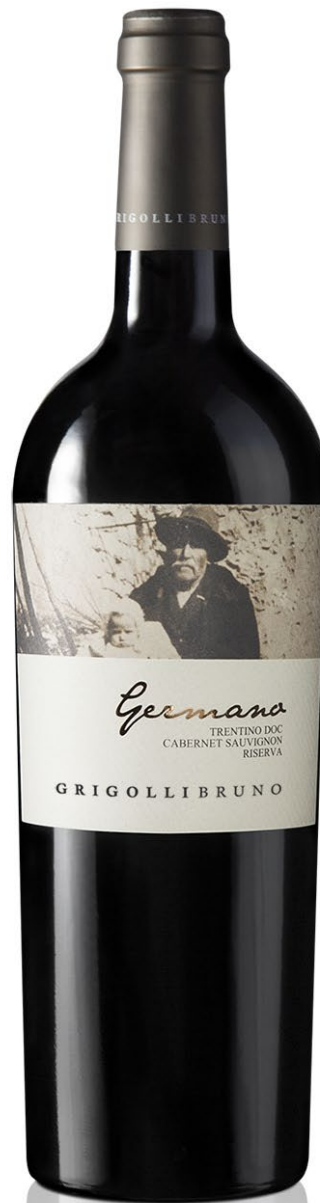
Grape training system: simple guyot.

Maturation: 36 months in oak barriques.

Wine pairing: enjoy this wine with grilled pork, casserole with demi glace sauce, braised meat, venison dishes.

Serving temperature: 18 °C - 20 °C, unstop the bottle at least 3 hours before drinking.

14% ABV 0,75l e



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