



Alto Adige CABERNET RISERVA KAMPILL

*„A distinguished wine
with grand aging potential,
berry fruit characters and full tannins“*

VITIGNO: Cabernet Sauvignon in diversi biotipi e
GRAPE VARIETY: different clones of Cabernet Sauvignon and
Cabernet Franc

TYPE OF SOIL: alluvial of porphyritic origin

TRAINING SYSTEM: pergola and guyot - trained, with one
fruit shoot / vine

CROPPING DENSITY: 6000 - 8000 vines / ha

AVERAGE AGE OF VINES: 20 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE

QUALITY: 60% of the grapes have been thinned in July

HARVESTTIME: staggered, from the middle of October to the
beginning of November

WINE MAKING PROCEDURES: grapes are de-stemmed and
crushed; alcoholic fermentation takes place in stainless steel
tanks at controlled temperature; maceration on the skins for
about ten days

AGEING: malolactic fermentation; total maturation period in
French oak barrels (50% of which have been used for the first
time) between 15 and 18 months; filtered before bottling

COLOUR: very deep almost black in colour

AROMA: on the nose it combines red berries, ripe fruits,
cassis and hay notes

FLAVOUR: on the palate it is a wine of great concentration,
balanced and with smooth and velvety tannins