



LA TORRE
DI VIGLIA

LOCATION:

Italy > Friuli > Grave > Pordenone

VARIETY:

Cabernet Sauvignon

WINEMAKER:

Giovanni Ruzzene



SCIENCE

ABV: 12.75%

SUGAR RATE: 2.8 g/L

TOTAL SO₂: 96 ppm

TOTAL ACIDITY: 5.6 g/L

Cabernet Sauvignon

EXPERIENCE

NAME: The Cabernet Sauvignon name pays homage to its parent grapes, Cabernet Franc and Sauvignon Blanc. A young cultivar that is currently the most popular in the world. La Torre di Viglia translates to “The Watchtower”.

CHARACTER: A pure expression of this noble grape with just the right touch of French, neutral oak barrels. A refreshing example with dark fruits like cassis, blackberry, and plum. Violet flowers, smoked wood, and hints of spice, accent the fruit, and relaxed tannins are deep, providing lengthen in the finish.

ENJOY WITH: Recommended with tender cuts of beef, roasted and braised meats, excellent with hard aged cheeses, and all by itself.

BEST RESULTS: Serve at 58-62° F, allow the wine to breath up to 30 minutes before serving.

EXPRESSION

FERMENTATION: Destemmed with fermentation at controlled temperatures with a neutral yeast with pump overs. Maceration with the skins for 14 days.

ELEVAGE: Aged in a combination of neutral French barrels and steel tank for 8 months to achieve perfect balance.

FINING AND FILTERING: Lightly fined and filtered without the use of animal products. Vegan.

SULFUR: Added in small quantities throughout the winemaking process when necessary.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Planted on the gravel dense soils of the estate with mineral complexity and limestone, vine rows are planted from (the mountains) to south (the sea) for best exposure and ventilation from incoming winds.

VINE: Young Guyot trained vines. Average vine age is 15 years.

HARVEST AND PRODUCTION: Harvested with machines to keep down cost, an average of 2,000 cases produced.

