



# RONCAIOLO CABERNET DOUBLE FERMENTATION



**Type of wine**  
Superior red

**Location of the fields**  
locality Roncaie and Coste

**Age of the vineyard**  
32 years

**Type of terrain**  
hilly and clayey

**Type of grapes**  
75% cabernet franc  
25% cabernet sauvignon

**Wine making**  
Double fermentation  
Fermented wine from fresh  
grapes is re-fermented with part of dried grapes of  
Argione

**Grape-gathering**  
handmade by selection of ripe and healthy grapes

**Alcoholic content**  
13,5%

**Acidity**  
5,5 gr/lt

**Ageing**  
12 months in tonneaux and cement tanks  
6 months in bottle

**Life of the wine**  
over 8 years if conserved according to good rules of  
preservation

**Type of bottle**  
green "bordolese"

**Packing**  
carton box with 12 bottles

**Colour**  
Intense ruby red

**Bouquet**  
Wide, fruity, elegant with a good flavour of red fruits  
and black-currant

**Flavour**  
Dry and full-bodied but velvety, with balanced tannins  
and cherry jam hints, long persistence of the flavour  
in the mouth