



# SAN CARLO

## MONTELO COLLI ASOLANI ROSSO DOC

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**Production area:** at the top of the Montello Hills where the soil and the particular exposure to the sun facilitate a perfect phenolic process, suitable for the production of a wine that will age well.

**Grape variety:** from our own vineyards - 60% Cabernet Sauvignon, 20% Merlot and 20% Cabernet Franc.

**Grape harvest:** hand picked into wooden boxes from the middle to the end of October.

**Wine making technique:** we proceed with red vinification blending the four qualities of grapes. Aged for 18-20 months in barriques with further aging of 6 months in large wooden casks and for another 9 months in the bottle before sale.

**Taste, Colour and Aroma:**

*Colour:* intense ruby red.

*Aroma:* it is perceived as having preserved red fruits, like raspberry and blackberry; well balanced with spices and vanilla flavours coming from the aging in barrique.

*Flavour:* full, tasty, persistent with a pleasant aftertaste.

**Serving suggestions:** goes well with seasoned cheese, grilled meat and game.

**Serving temperature:** 18-20°C / 64-67°F

**Storage:** store in a cool place away from light.

**Alcoholic content:** 14% vol

**Residual sugar:** 4 gr/L

0,75 l

1,5 l

3 l

**CASEPAOLIN**  
VIGNAIOLI DI NATURA