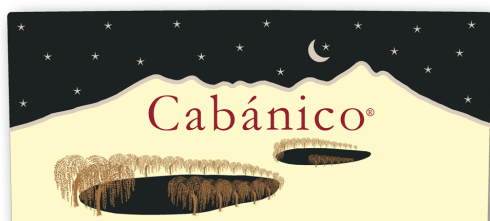




ALOVINI®

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“Cabánico” Rosso Basilicata I.G.T.

Grape variety:	<i>50% Cabernet Sauvignon, 50% Aglianico.</i>
Vine training and planting density:	<i>Espalier with c. 4,000 vines per hectare.</i>
Ages of vines:	<i>Between 15 and 20 years old.</i>
Yield:	<i>40 – 60 hl/ha.</i>

Altitude:	<i>Between 200 and 500 metres above sea level.</i>
Production district:	<i>At the southern area of the Basilicata region for Cabernet grapes; northeastern corner of the province of Potenza for Aglianico grapes.</i>
Harvest period:	<i>From the 20th September for Cabernet and the 20th of October for Aglianico grapes.</i>
Picking method:	<i>By hand in the early morning, into boxes holding no more than 12 kilos, followed by immediate transportation to the cellar.</i>
Vinification:	<i>Maceration on the skins in small fermenters for c. 10 days, with manual pumping-over + irrigation of the cap – at between 20 and 25 degrees C. Fermentation to dryness + malolatic fermentation carried out in stainless steel tanks.</i>
Maturation:	<i>Partly in 225 litre French oak barriques and partly in French oak 350/500 litre casks for c. 9/12 months. Before bottling, the portion stored is blended with the oak-matured wine. At least 9 months bottle age is given to the wine in the cellar.</i>
Keeping ability:	<i>Though designed to be ready on release, “Cabánico” will undoubtedly improve for many years - if stored correctly.</i>
Tasting notes:	<i>A wine of immediate appeal - a very modern interpretation of this ancient grapes variety:</i> Colour <i>deep purple red.</i> Bouquet <i>rich black fruits and spice.</i> Taste <i>velvety above all, with sumptuous flavours and soft tannins.</i>
Alcohol:	<i>14% vol.</i>
Food matching and serving temperature:	<i>An ideal companion for that important tête-à-tête. Dishes prepared with care will be crowned by this intense and personal wine. Open ahead of time and serve at 18° to 20° Centigrade.</i>