



Quare

VENETO CABERNET IGT

GRAPE	100% Cabernet Sauvignon
IN THE VINEYARD	
VINEYARD	2,5 ha, 120m AMSL, North/South exposure, planted in 2003
SOIL	alluvial and clay, medium-textured and relatively loose soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
PLANTING DENSITY	4.400 vines/ha
YIELD	70 q/ha
HARVEST	mid-October, hand harvest and sorting
IN THE CELLAR	
WINE MAKING	grapes of different plots are separately processed in steel tanks; alcoholic fermentation for 15-18 days
AGING	aging in French oak barriques for 24 months; minimum 9-month period of bottle aging
N. OF BOTTLES	3.500
BOTTLE	bordelaise, 750 ml

Quare di Angarano is the result of cabernet sauvignon grapes blending. Over the years the Company has reproduced and transplanted the old biotypes of the local grape varieties in order to preserve their characteristics and uniqueness. During the phenological stages, the vineyard is always supervised to obtain a limited but high-quality production. The harvest is made separately for every plot and variety.

SENSORY ANALYSIS

Sight intense ruby red

Smell pepper and small red fruits

Odor and taste warm, soft, good tannicity and great persistency

Serving temperature 18°C

FOOD PAIRING

It pairs well with roasts, braised game, wild game, aged cheese.

*A traditional recipe that we recommend
Toresàni allo spiedo of Breganze, wild pigeons
roasted on a spit.*



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