VICOMORO

Cabernet



Vicomoro is made from Cabernet grapes, long grown in the hills between Prato and Pistoia. Deep ruby red in colour, it reveals distinct aromas of red fruit and sour cherry, complemented by spicy nuances, liquorice and sweet toasted notes.

Colour: very deep ruby red

Nose: complex and elegant, with notes of woodland berries and vanilla

Palate: smooth and rounded, with a long, persistent finish

Food pairings: grilled meats, game and mature cheeses

VINEYARD CHARACTERISTICS

Altitude: 100–120 m above sea level

Aspect: south to southwest

Soil: clay-limestone soil with a high stone content

Training systems: spur-pruned cordon and Guyot

VINIFICATION AND AGEING

Harvest period: 20 September - 15 October

Harvesting: by hand

Fermentation vessels: stainless steel tanks

Fermentation temperature: 26°C

Fermentation duration: 15 days

Malolactic fermentation: spontaneous, between November and December

Ageing: 6 months in French oak barriques, followed by 3 months in bottle

AZIENDA AGRICOLA LA GREGGIA

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