



CÀ DEI MAGHI



Sanzenel Amandorlato

Vineyard

Place: Camparsi, Municipality Fumane
160 amsl - 45°31'46.89"N; 10°53'18.80"E

Grape variety

Cabernet Sauvignon.

Vine training

Simple pergola with an age
of 30 years old.

Harvest

By hand with small boxes,
drying for about 80 days.

Vinification

The grapes are harvested by hand in the
second decade of October and pressed after
about 80 days. Fermentation takes place
in steel tanks, then the wine rests for three
years in barriques until bottling.

Wine characteristics

Intense dense red colour with light garnet
tinges. Intense aroma with hints of dark fruits,
like blackberry and marasca cherry, and cacao
powder, all enhanced by a elegant mint note.

Broad, harmonious, very lasting flavour
with a sweet and dry finishing.

Pairings

It is a difficult wine to pair because
it loves having the spotlight. It combines
with few and precise things such as stewed
game, bitter chocolate, Tuscan cigars
and pipe tobacco.

Prizes and awards

Sanzenel Amandorlato

88/100

GILBERT & GAILLARD