

IGINO Cabernet Sauvignon Veronese

INDICAZIONE GEOGRAFICA TIPICA

Igino was the real name of the founder of the Fasoli Gino Winery. This wine is dedicated to his strength and personality. One of the traditions in the Fasoli family is meeting for Sunday lunch. The men of the house would challenge each other to see who would have the unpleasant task of going down to the cold labyrinth of the cellars to find the wine that would be drunk over lunch. "Igino" was created as a wine for those special moments of conviviality and togetherness.

SENSORY ANALYSIS

Color: Deep ruby red colour.

Aroma: Forest bouquet, plums, jam, spices, tobacco, black pepper, eucalyptus.

Taste: Intense, warm and delicately tannic. Vinous and clean palate. The finish is sweet and firm at the same time, slightly spicy, reflecting the personality of our grandfather Igino, who this wine is named after.



GRAPES and HARVEST

Cabernet Sauvignon 100%

Only the best clusters are harvested by hand at the beginning of September.



SOIL, PRUNING SYSTEM and YIELD

Morainic.

Guyot.

60 tonnes per hectare.



WINEMAKING TECHNIQUE

The grapes are laid in special trays in a cool place to undergo appassimento for 50/60 days. The grapes are fermented in stainless steel vats at a controlled temperature for approximately 20 days.

The wine is left to mature in barriques for at lest 36 months.



ALCOHOL CONTENT

17% by vol.



SERVING TEMPERATURE

15 - 16 ° C



FORMATS AVAILABLE

750 ml, 1.5l



FOOD & WINE PAIRING

Ideal with red-meat based dishes, wildfowl, game and braised meats. It also matches perfectly with mature cheeses or fatty fish such as eel..





www.fasoligino.com





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VINTAGE	AWARD	SCORE
2015	MUNDUS VINI BIOFACH	GOLD MEDAL
	AWC VIENNA	GOLD MEDAL
	DECANTER	BRONZE MEDAL
	JAMES SUCKLING	92/100
	LUCA MARONI	90/99
	VERONELLI	90/100
	BIBENDA	4/5
	VINETIA	3/4

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