

PASQUA

LUÌ

ICON



LUÌ VENETO IGT

WINEMAKING

50% of the Cabernet Sauvignon grapes are partially dried. After a slow fermentation in steel tanks at a controlled temperature between 22-26°C for 40 days, a short maceration on the skins takes place. Once malolactic fermentation has been completed, the wine is aged for 12 months in barrels used for Cognac ageing.

TASTING NOTES

Thanks to the use of barrels, the nose is vanilla-like with very sweet but delicate notes. On the palate, the tannins are very soft and velvety, with an aftertaste of coconut and dried fruit. Long finish with slight smoky notes.

GRAPES/BLEND

Cabernet Sauvignon 100%



Awards

ALCOHOL BY VOLUME

15.5 %

2018

Wine Enthusiast – 91 points

RESIDUAL SUGAR

4.56 g/l

PH

3.47

TOTAL ACIDITY

5.93 g/l

