


MANINCOR
CASSIANO 2016
DOC

Origin:	Italy
Quality grade:	DOC
Site:	Panholzer, Bichele, Kreuzleiten, Bödele, Tatzenschroat, Langeben
Site Type:	terraces
Varietal:	Merlot 40 % 15 - 30 years 5700 plants/ha 3500 - 5000 liter/ha Cabernet Franc 35 % Syrah 8 % Petit Verdot 8 % Cabernet Sauvignon 5 % Tempranillo 4 %
Geographical Orientation:	east, south east, south
Sea Level:	240 - 310 m
Soil:	lime gravel loam sandy



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	2 week(s)
Fermentation:	spontaneous large wooden barrel used barrel
Maturing:	oak barrel used barrel 18 month(s) oak barrel new barrel
Bottling:	15000 bottles

DATA

Wine Type:	Still wine red dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2026

WINE DESCRIPTION

Bright, full cherry red. On the nose the wine is reminiscent of ripe cherry, liquorice and wild herbs; the smooth, ripe tannins give the wine an especially harmonious mouth-feel with tangy fresh herbs on the finish.