

AJM Imports, Inc.

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MEZZO Cabernet-Sauvignon

SOIL AND METHOD OF CULTIVATION

Vineyard Location	Tollo, Casacanditella, Ortona, Bucchianico
Grape Type	Cabernet 100%
Altitude	130 - 150 metres above sea level
Soil Type	Clay – limestone / Clay – calcareous
Sun Exposition	Southeast
Vine Age	15 – 20 Years
Vine Density per Hectare	1600 vines canopy style; 4000 vines cordon rows
Product Yield per Hectare	10.000 Kg. (100 q.li)
Cultivation Method	Canopy and cordon rows
Harvest Period	3rd – 4th week of September



VINIFICATION

Maceration Type	Maceration of the skins at controlled temperature for 7/8 days.
Fermentation Temp. in °F	77°
Malolactic Fermentation	No
Refinement	In stainless steel tanks for 6 months.

PHYSICAL & CHEMICAL CHARACTERISTICS

Alcohol Degree	11.80 % by volume
Total Dry Extract	47 gr./L
Total Acidity	5,30 gr./L
pH	3,56
Residual Sugar	17 gr./L

DESCRIPTION

Color	Ruby red with light violet reflexes.
Fragrance	Small red berry fruits, violets, delicately spicy and balsamic.
Taste	Full bodied, well structured with soft and well integrated tannins.

Serve at 65°F

Pairs well with first courses with tomato sauce, roast and seasoned meats, and most semi-mature cheeses.