

PHIGAIA

Montello Asolo DOC

We made it.

Appealing, rewarding and unique, today as yesterday, beyond our imagination.



Production area: Montello - Nervesa della Battaglia

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon

Planting system: Guyot

Planting density: 6/6,300 vines per ha

Harvest time: end of September (Merlot), late October (Cabernet)

Barrel ageing: 12 months

Market release: minimum 3 years after the harvest

Alcohol: 13% Vol

Lively ruby. It opens with a rich, tasty berry medley (cherry, red plum, blackberry), followed by layered aromas of violet, herbs, espresso coffee, liquorice and sweet toasty notes. Phigaia is a silky wine with smooth tannins beautifully integrated, giving structure to the expressive fruit. Flavours of plum, cherry, coffee, liquorice and toast linger on the finish.

Food pairing: red meat, lamb chops, matured cheeses.



The Wine Hunter
Red: 2016