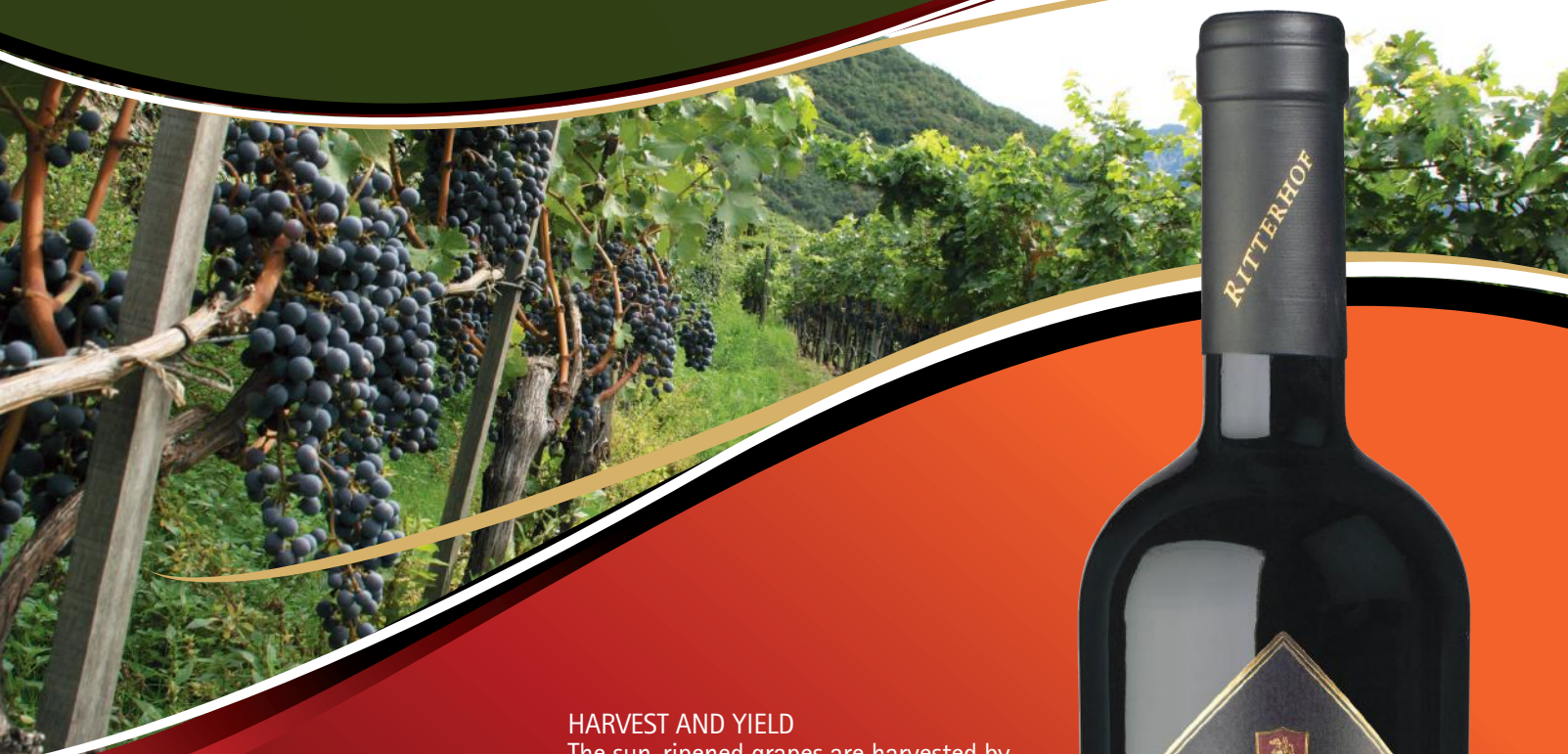




RITTERHOF

WEINGUT · TENUTA



CABERNET GRATUS

WINE DENOMINATION

South Tyrolean Cabernet GRATUS DOC

GRATUS - THE CARESSING

Citizen of the world, welcome guest on the sunny slopes of South Tyrol. It stands out for its grace and refinement.

WINE GROWING AREA

The sun-drenched plains of the Lowlands and the hilltops surrounding Montan is where we find the grapes ripening especially for our Cabernet GRATUS. The sandy clay soils provide the best conditions for the over-35-year-old vines to grow. They are cultivated using the Guyot trellis system and lie at 220 - 380 metres above sea level.

HARVEST AND YIELD

The sun-ripened grapes are harvested by hand from mid October. The yield is 50 hectolitres of wine per hectare.

VINIFICATION

The handpicked grapes are gently crushed and fermented for 12 days in a fermentation tank at a controlled temperature of 28°C. During the fermentation process, the must and grape skins remain in constant contact with each other in order to achieve a better fruit, colour and tannin quality. After fermentation, this Cabernet is aged for 15 months in small French oak barrels and then for a further 5 months in the bottle.

WINE DESCRIPTION

Deep, ruby red in colour, a bouquet of classic Cabernet aromas such as ripe black currants, blackberries and green pepper. With a juicy, full and soft tannin taste, it is concentrated on the palate and characterised by its high denseness and complexity.

RECCOMENDATION

This Cabernet GRATUS goes superbly well with game and exquisite, dark meat dishes.

