

Cantine e Vigneti I MAGREDI



CABERNET SAUVIGNON FRIULI GRAVE DOC 2017



HISTORY

I Magredi was founded in 1968 by Otello Tombacco as a fruit farm with cultivation of fruit trees and vineyards; in the late 80's Michelangelo Tombacco, Otello's son, chooses to cultivate only vineyards and to build the winery. The company symbol is the circular vineyard with the rows of vines arranged like rays, it calls to mind the symbol of the company and heart planet.

REGION

Friuli Grave, Italy

VARIETAL

100% Cabernet Sauvignon

VINEYARDS

The vineyards are in the heart of Grave del Friuli and the name "I Magredi" describes the typical soils of this area: soils of alluvial origin with pebbly materials (gravel) carried downstream from the Pre-Alps by the flooding of Cellina and Meduna rivers in the previous centuries. The soil is very permeable; the water and the nutritional elements go down and allow the vine's root to penetrate to deep levels. The vineyards were planted in 1989 with Sylvoz training method.

WINEMAKER

Roberto Lavina

WINEMAKING

Fermentation takes place in contact with the skins for 8/10 days at a temperature of 20-25° C. Aging in steel containers at a controlled temperature of 12-13° C.

VINTAGE

The unusually warm weather of July and August didn't negatively affect the harvest: thanks to vineyards practices like the controlled defoliation we managed to protect the grapes and respect our quality standards.

TASTING NOTES

The wine has a deep ruby red color and slightly herbaceous fragrances with raspberry and cherry hints; the finish is spicy. The palate is dry, full, extremely elegant confirming the fruity taste found at the nose.

TECHNICAL INFORMATION

pH: 3.65

Residual Sugar: 2.8g/l

Alcohol: 13%

Total Acidity: 5.3