

 **MOSOLE**

CABERNET

PASSI DI LUCE

2022



Four important varieties for four wines, that with their aroma and structure, become the best allies of memorable moments with friends and family. With Passi di Luce we want to contribute to the pleasures of the table.

Varietals: Cabernet Franc and Cabernet Sauvignon

Soil: of Dolomitic origin a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

IGT area: Veneto Orientale

Growing system: Guyot with 5.000 vines per ha.

Age of Vines: 13 years

Time of Harvest: 3rd week of September

Vinification: maceration on the skins for an average of 6 - 8 days

Fermentation: in stainless steel tanks with temperature control at 26 °C

Maturation: on the lees for six months in stainless steel tanks

Alcohol by Volume: 12,50%

Acidity: 4,60 g/l

Residual Sugar: 3 g/l

Serving Temperature: 16 - 18 °C

Serving Glass: Bordeaux

Characteristics: a ruby red colour with shades of purple. To the nose it is fruity with nuance of spices with a vegetable background. It is soft and fragrant with an average persistence.
