



## TCIUC-TCIUC

*A wine made out of Cabernet grapes from our hills and macerated for six months on the skins. It bestows our palate with remarkable elegance and uniqueness.*

**GRAPE VARIETY:**

100% Cabernet

**DESIGNATION:**

IGT VERONA — Typical Geographical Indication RED

**TRAINING SYSTEM:**

guyot

**DEFENSE METHOD:**

organic

**HARVEST:**

Early October

**GATHERING:**

manual

**VINIFICATION:**

*The grapes are picked in small crates and then stemmed and made to ferment spontaneously on the skins in steel at a temperature of 20°.*

**AGING:**

*After fermentation is over, the wine stays in contact with the skins for six months; once it is drawn off, it is decanted, filtered, and put in bottles.*

**TASTING NOTES:**

*Color: bright ruby red*

*Aroma: intense and complex with herbaceous notes and hints of wild berry*

*Taste: fresh and savory to the palate, harmonious with a long finish*

**PAIRINGS:**

*meat and aged cheese dishes*

**SERVING TEMPERATURE:**

16°C

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  [www.alebenini.it](http://www.alebenini.it)