



PRODUCER PROFILE

Estate owned by: Togn family
Winemaker: Goffredo Pasolli
Total acreage of vine: 124 (50 Ha)
Winery Production: 500,000 bottles
Region: Trentino Alto Adige

CABERNET DELLE VENEZIE IGT

WINE DESCRIPTION

Named after a local town tower, Torre di Luna exemplifies the best of Trentino's value wines. These highly aromatic wines are vinified only in stainless steel to preserve each varietal's delicate, layered aromas. Crafted for everyday drinking, Torre di Luna is a line of approachable wines that pairs easily with a variety of cuisines.

TASTING NOTES

Intense ruby red color. The bouquet of the nose is intense with aromas of fresh fruit, like red berries and hints of spice and a touch of smokiness. Good structure with smooth tannins and a nice, long finish.

FOOD PAIRING

Ideal with red meat, game and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation: IGT delle Venezie
Vineyard location: Vallagarina
Soil composition: Calcareous, sandy and pebbly
Training method: Simples Pergola and Guyot
Elevation: 100- 200 m a.s.l.
Vines/hectare: 4,000-6,000/Ha
Exposure: Southeast and southwest
Age: 10-30 years
Harvest time: September, manual harvest
First vintage: 2002
Production: 20,000 bottles

WINEMAKING & AGING

Varietal composition: 95% Cabernet Sauvignon, 5% Cabernet Franc
Fermentation container: Stainless steel tanks/ 8-9 days at 82°F
Maceration technique: On the skins for 12 days
Type of aging container: 50% stainless steel tanks - 50% barriques, tonneaux, big oak barrels
Length of aging before bottle: 12 months
Length of bottle aging: 2 months

ANALYTICAL DATA

Alcohol: 13 %
Residual sugar: 2.5 g/L
Acidity: 5.5 g/L
Dry extract: 30 g/L

