DUE SANTI

BREGANZE
DENOMINAZIONE DI ORIGINE CONTROLLATA
CABERNET

THE TERRITORY

Vigneto Due Santi has its roots in Bassano del Grappa, one of the most beautiful and pleasant towns in the Veneto region, where the landscape is dominated by the peak of Mount Grappa and the Palladian wooden bridge spanning the Brenta river, uniting the historic city centre with the countryside. The territory is protected on the north by calcium rock formations of the Asiago plateau and winters are particularly mild. The unique composition of the soil and the pleasant climate have always made this part of Veneto an ideal zone for vineyards and olive groves. This terroir is called BREGANZE, a land of noble reds.

GRAPES VARIETIES AND VINIFICATION TECHNIQUE

Volcanic hills and morainic limestone slopes produce a rich and profound red wine from Cabernet Sauvignon grapes, Cabernet Franc and Merlot. The best bunches are chosen and hand-picked. We make maceration and alcoholic fermentation in stainless steel tanks, malolactic fermentation in barrels. Then the wine remains for15/18 months in new barrels for refining. The resulting wine is intense with a great personality and elegance.

TASTING NOTE

The aroma is rich, reminiscent of wild berries merging with notes of mint and spices. The elegance of this wine emphasises the rich palate with great structure where sensations of fruit and spices continuously evolve, leaving a long and pleasant persistence of the aroma.

SUGGESTED FOOD PAIRING

Perfect with game, grilled meat and aged cheeses.

TASTING NOTES

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