



FRATELLI
WINES



Vero Cabernet Sauvignon

Variety: Cabernet Sauvignon 80% Shiraz 20%

Vintage: 2015

Production information

Vineyard: Baramati – Deccan plateau region

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: organic soil

Cultivation Technique: Y system

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 18 tons

Total Production: 50,000 bottles

Fermentation protocol

Fermentation method: Fermented at 20-25° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 12.5

Total Acidity: 5.5

pH: 3.30

Tasting notes

A medium bodied wine with notes of ripe plums and silky tannins on the palate makes Vero an easy drinking wine compatible with different cuisines.

Food pairing

Mutton Biryani, Rogan Josh.