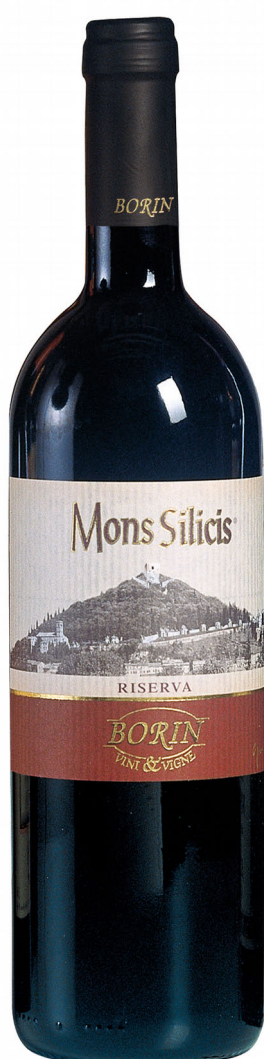




I VINI DEI COLLI EUGANEI

Mons Silicis

Cabernet Sauvignon Riserva
Colli Euganei doc



This was the first "Reserve" wine from Borin, produced since the 1997 vintage. Mons Silicis is the ancient Latin name of Monselice.

It comes from a selection of the finest Cabernet Sauvignon grapes, harvested in the family's oldest vineyards to give the wine great structure and longevity.

Its maturation takes place for over 18 months in oak barriques with different degrees of toasting.

The wine's scents of cherries and ripe plums and its volume and mellowness on the palate hint at the meticulous selection of only the very finest grapes.



Grapes: 100% Cabernet Sauvignon. Average yield of 7,500 kg of grapes per hectare. Age of the vines: between 20 and 30 years old.



Maceration, with periodical pumping of the must over the grape skins, at temperatures between 25 and 28 °C. Maturation in new and one-year-old French oak barriques for 18 months.



Alcohol: 14%



0,75l Bordeaux bottle.
6-bottle cartons.



Char-grilled red meats, game and hard cheeses.

Borin Vini e Vigne S.s.a. di Gianni dr. Borin & C.

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