



Casalvento



Janus

Blend: Cabernet 100%.

Fermentation: Fermentation inside 225 barrels or wood tanks.

Aging: inside 225 l barriques for 18 months. Minimum 6 months inside the bottle.

Soil: stones

Trellis system: Candelabro (flat Alberello)

Plants per hectare: 7000

Harvest: mid October

Tasting Notes: An impressive and bold Cabernet Sauvignon, recognizable for its truly extraordinary elegance. Hints of licorice, tar and mint follow through to a full body, with a solid core of fruit and silky, refined tannins.