



# CABERNET

ATHESIM FLUMEN

**CLASSIFICATION** | Trentino  
Controlled origin denomination

**NAME** | CABERNET

**COMPOSITION** | 100 % Cabernet

**PRODUCTION AREA** |  
Alluvial fans of Aldeno and Calliano

**CULTIVATION METHOD** |  
Guyot and Pergola Trentina

**HARVEST** | Hand picked

**VINIFICATION** | Fermented with  
skin contact, after lengthy maceration,  
aging in large wooden barrels

**TASTING NOTES**  
Colour | Ruby red; acquiring  
light tinges of garnet with ageing  
Aroma | Fruit-infused and spicy  
with notes of capsicum  
Taste | Structured and elegant, with pliant tannins

**ALCOHOL CONTENT** | 12.5% vol.

**AVAILABLE FORMAT** | 75 cl.

**SERVING TEMPERATURE** | 18°-20°C

**MATCHINGS** | Excellent as an accompaniment  
to roast meat, game and cheese