



CABERNET IGT

Trevenezie



PROFILE:

FRUITY	■	■	■	■	■
MINERALITY	■	■	■	■	■
SMOOTHNESS	■	■	■	■	■
STRUCTURE	■	■	■	■	■
TANNICITY	■	■	■	■	■



BALOON



18°C

SERVING
TEMPERATURE



750ml

BOTTLE
FORMAT



12%

ALCOHOL



4g/l

RESIDUAL
SUGAR



5,30g/l

TOTAL
ACIDITY

Vineyard location: Santa Lucia di Piave, in the province of Treviso.

Altitude: 40 m. above sea level.

Soil composition: loos, slightly calcareous.

Grape variety: Cabernet Sauvignon e Cabernet Franc.

Growing system: Sylvoz.

Harvest time: end of September – beginning of October.

Vinification and Ageing:

- manual harvest.
- destemming and crushing.
- alcoholic fermentation with the skins for 6/8 days at controlled temperature.
- at the end of fermentation pressing to separate wine from grape skins.
- the wine ages in steel tanks for one year at least.
- the wine is bottled and then left to age in a conditioned warehouse for a few months.

Color: Rubin red.

Aroma: vinous, intense, quite herbaceous and with a hint of red fruit and raspberry.

Bouquet: very pleasant, harmonious and characteristic.

Serving suggestions: lively wine, excellent when matched with roasted meat, poultry, venison and aged cheeses.