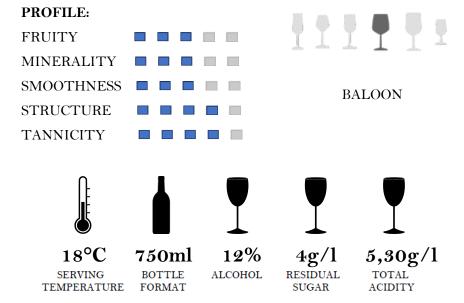


## **CABERNET IGT**

## Trevenezie





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 ages cheeses.