

CABERNET SAUVIGNON

A red refined wine.

Intense scents of fresh fruit give a very enjoyable product.

GRAPES

100% Cabernet Sauvignon

PRODUCTION ZONE

Veneto Region, Province of Treviso, Valdobbiadene

SOIL

Mainly chalky-dolomitic, deep, silty, some nutritional elements

VINEYARD EXPOSURE

South-East

HARVEST TIME

End September - Early October

VINIFICATION

The grapes are harvested when fully mature, stems are taken away and grapes are pressed, then there is the alcoholic maceration in stainless steel containers.

After the fermentation the skins are separated from the wine, which is then decanted 2 times and filtered and then kept in stainless steel containers, where it ages for 6-8 months. Before the bottling the wine is then clarified and refiltered

COLOUR

Bright ruby red with purplish shades

HINTS

Its aroma is really intense, on the background it is gently herbaceous, it has vegetal notes and dark berries

TASTE

The taste is dry and well structured with a persistence that calls back known vegetal sensations at the nose.

Very fresh, it has the right tannicity and a big softness

PAIRING

Cabernet is ideal to match grilled red meat, game and roasts. It is ideal with soft cheese and medium-aged cheeses

SERVICE TEMPERATURE

Suggested service temperature 16-18°C

ABV

12.5% vol

RESIDUAL SUGAR

None

TOTAL ACIDITY

6.0 g/l

PRESSURE

None

