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Cabernet

Indication of Geographic Tipicity Delle Venezie

VARIETALS: CABERNET FRANC, CABERNET SAUVIGNON

HARVEST: FIRST HALF OF SEPTEMBER FOR CABERNET FRANC, END OF SEPTEMBER / BEGINNING OF OCTOBER FOR CABERNET SAUVIGNON

VINIFICATION: AFTER THE HARVEST, DESTEMMED GRAPES FOLLOW 8 DAYS OF FERMENTATION PROCESS WITH SKIN CONTACT AT A CONTROLLED TEMPERATURE. THE SEPARATION OF THE SKINS TAKES PLACE THANKS TO A SOFT PRESSING. THE WINE, DECANTED SEVERAL TIMES, REMAINS FEW MONTHS IN STAINLESS STEEL TANKS IN ORDER TO REACH ITS BEST FINESSE AND HARMONIOUS CHARACTERISTICS.

COLOUR: INTENSE RUBY RED WITH DISTINCTLY VIOLET REFLECTIONS.

BOUQUET: RICH IN PLEASANT HINTS WITH HERBACEOUS PREDOMINANCE TYPICAL FOR THIS GRAPE VARIETY.

PALATE: REFLECTS THE SAME SENSATIONS FOUND IN THE BOUQUET, FRESH AND HERBACEOUS WITH CONTINUES PERSISTENCE ON THE PALATE.

FOOD PAIRING: EXCELLENT WITH ROASTED, GRILLED AND GAMEY MEAT, WELL ACCOMPANIED WITH ALL TYPES OF CHEESE. SERVE AT 16°-18°C.

LONGEVITY: REACHES ITS QUALITY PEAK FROM 1 TO 3 YEARS FROM BOTTLING.

TECHNICAL DATA:

ALCOHOL VOL.: 12 %

RESIDUAL SUGAR: 7 g/l

ACIDITY: 5,5 g/l

