



CABERNET SAUVIGNON

Veneto Igt

TYPE: Dry red wine

VINES: All the grapes are grown on our family's estate vineyards. For our vines, we have chosen the guyot training system from which we obtain a low yield of grapes per plant to better express the characteristics of the autochthonous varieties.

BLEND: Cabernet Sauvignon 100 %

HARVEST: The grapes are selected and handpicked in 5-6 kg crates. Short natural drying for about twenty days.

VINIFICATION AND AGEING: The slow maceration phase is followed by a lengthy controlled temperature fermentation phase, that releases all the aromatic components, and with the gentle crushing of the caps, all the juice is extracted from the grapes. Ageing in oak barrels for 30 months. Bottle ageing for 6 months.

ALCOHOL CONTENT: 14% vol.

DESCRIPTION: colour ruby red with purple hues. On the nose: ripe fruit and spices, ethereal. On the palate: distinct and enveloping, with elegant tannin. Recalls small berries like redcurrants and raspberries.

PAIRINGS: Pastas with meat sauces, risottos, red meat, game and medium/long ripened cheese. Serving temperature 16 - 18 °C.

FORMATS: 0.75 l. - 1.5 l.