

Cabernet Veneto IGT

The vinification of this red wine is carried out with the aid of selected yeasts: the must/wine remains in contact with the skins for 8 - 12 days. It then goes into special cement tanks, where it completes its fermentation at 25 °C (77 °F).

TASTE PROFILE

A wine with a deep red color, it has a precise, vinous nose, with the herbaceous notes that are typical of the variety in this area. On the palate it is dry and moderately tannic, with a very convincing finish.

SERVING SUGGESTIONS

It goes particularly well with rich poultry dishes (such as duck or guinea fowl), game birds or mature cheeses.

GRAPES	Cabernet
PRODUCTION ZONE	The Veneto
ALTITUDE	Land on the plain
TYPE OF SOIL	Of riverine alluvial origin, clayey
VINE TRAINING SYSTEM	Sylvoz and Cordon Spur
PLANT DENSITY	3.500 - 5.350 vines per hectare (1.210 - 2.165 per acre)
PERIOD OF HARVEST	Second half of September
ALCOHOL LEVEL	12,50% vol.
SERVING TEMPERATURE	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS	A large glass, narrowing at the rim
AGING POTENTIAL	4/5 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

