

Cabernet Sauvignon Veneto IGT

The grapes are harvested when fully ripe and then carefully destemmed and pressed. The must stays in contact with the skins for 8/12 days to create a red wine. A proportion of the wine is aged in oak and the rest in concrete vessels before assemblage and bottling.

Tasting notes

Deep red in colour, the wine's dominant aroma is soft berry fruits, both red and black, with herbal notes and hints of spice. Dynamic on the palate, revealing freshness and a savouriness which rides on smooth tannins and a long-lasting aromatic finish.

Food pairings

Perfectly suited to strongly-flavoured meat dishes, such as barbecues, game birds (including duck and goose), as well as mature cheeses.

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| GRAPES | Cabernet Sauvignon |
| PRODUCTION ZONE | Province of Venice |
| ELEVATION | Sea level |
| SOIL TYPE | Tending to clay, fluvial and lagoon origin |
| TRAINING SYSTEM | Sylvoz and spurred cordon |
| PLANT DENSITY | 3,500 to 5,000 |
| HARVEST TIME | Second half of September |
| ALCOHOL VOLUME | 13% vol. |
| SERVING TEMP. | 16 - 18 °C |
| RECOMMENDED GLASS | Broad-bowled, narrowing towards the rim |
| AGEING POTENTIAL | 4/6 years |
| BOTTLES PER CASE | 6 |
| FORMAT (CL) | 75 |

