





Cabernet

Veneto I.G.T.

In the Vineyard

The grapes grow in the Treviso hills, on clayey soils, where the yield is low.

Before the veraison, the grapes are usually thinned out. This process favors a over-ripening of the grapes in the plant and the achievement of an adequate phenolic maturity.

The polyphenolic charge at harvest is very high and allows a strong aromatic concentration and a simple production process.

In the Cellar

Maceration the skins for about 5 days and soft pressing of the grapes.

Fermentation for about 8-10 days in steel at a controlled temperature of 22-24 °C.

The wine is then racked and left to rest for 6 months in steel tanks at a temperature of about 15 - 16 °C. In spring, it is filtered and prepared for bottling.

In the Glass

Of a bewitching ruby red color with violet reflections, it is enriched with garnet reflections with aging. The aromas are those of berries and hay, which evolve over time into more complex aromas ranging from ripe fruit to spices.

It is a full-bodied wine, with a good structure and a good alcohol content; persistent. Excellent when young, it improves with time and refinement in the bottle.

It is combined with red meats and game dishes. Try the accompaniment with cheeses.







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Location: Hills of Treviso.

Soil / Terroir: Clayey.

Variety / Cultivar: Cabernet Sauvignon.

Average Vine's Age: 10-15 years.

N° of Stumps x Ha: 2.800 - 3.200.

Average Production x Stump: 2,5-3,5 kg.

Yeald hl x Ha: 75-80.

Total Acidity g/l: 5,00–5,50.

Alcohol content: 12,50%.

Residual Sugar: Traces.

P.H.: 3.60-3.75.

To be served at: 16-18 °C.

Shelf-life: 24 months.

