



CABERNET

Indicazione Geografica Tipica IGT

Veneto



TYPE OF WINE

Red still wine

AGRONOMICAL FACTS

Grape varieties:	Cabernet Sauvignon, Cabernet Franc
Cultivation area:	Padova and Vicenza provinces, Euganean and Berici hills
Soil:	clay and limestone of volcanic origin
Training system:	Guyot and Cappuccina
Altitude:	from 30 to 200 mt. above sea level
Density stems/ha:	medium density 3500 stems/Ha.
Hectare yield:	about 170 q/Ha.
Harvest:	manual harvesting during physiological ripening of grapes

OENOLOGICAL FACTS

Vinification:	cold maceration of the grapes at 10°C for 3-4 days before fermentation. Fermentation with selected yeast at a controlled temperature. Délestage operations are performed to remove the grape pips, followed by malolactic fermentation, which is induced using selected lactic bacteria
Ageing:	steel, after that at least 3 months in bottle

TASTING NOTES

Color:	ruby red with purple hints
Bouquet:	herbal note followed by a fruity bouquet with hints of red berries such as currant and blackberry
Taste:	full-bodied, soft with a velvety tannin
Pairing:	red and wild meat, pork roasts, enhances the fine scent of truffle-based dishes, such as risotto and tagliatelle with truffle and cocoa
Storage:	it maintains its aromatic characteristics for 2-3 years. Like all wines must be kept in a cool place (under 18°C) and not exposed to direct sunlight or to heat sources

Alcoholic content:	12% by vol.
Service temperature:	16° - 18° C
Residual sugar:	4 gr./lt.
Total acidity:	5,2 gr./lt