



## CABERNET SAUVIGNON VENETO IGT

Red wine produced with grapes from the Treviso area. Intense fruity aroma, slightly herbaceous with typical hints of berries and raspberries. Full, savoury and pleasantly soft flavour. It goes well with all dishes, especially meat appetizers, first courses, cured meats, white meats. Serve at 12-14°C.

Classificazione: Cabernet Sauvignon Veneto I.G.T.

Zona d'origine: Veneto.

Vitigni: 85% Cabernet Sauvignon, 15% Cabernet

Franc.

Vinificazione: Crushing and destemming and brief

maceration of the skins, then fermentation in temperature-controlled tanks with selected

yeasts.

Maturazione: In steel containers.

Affinamento: In bottle.

Longevità: Depending on light and temperature, it is

excellent even after a few years of aging.

Colore: Deep ruby red.

Profumo: Intense fruity, slightly herbaceous with typical

fruity hints of berries and raspberries.

Sapore: Full-bodied, tasty and pleasantly smooth,

recalling the typical fruity aroma.

Gradazione alcolica: 12% Vol

Acidità totale: 5,3 - 5,5 g/l

Residuo Zuccherino: 4 - 6 g/l

Temperatura di

servizio: 12 - 14 °C

Abbinamenti Excellent with all the courses and in particular

consigliati: with meat starters, pasta, rice and soups,

salumi and white meat.