

**CABERNET SAUVIGNON I.G.T. VENETO  
LINEA SF**



Classification: Cabernet Sauvignon I.G.T. Veneto

Area of origin: Piedmont hills in the Treviso area.

Grapes: 15% Cabernet Franc, 85% Cabernet Sauvignon.

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers.

Refining: In bottle

Preservation: 24/36 months.

Colour: Ruby red.

Aroma: Fruity, intense and persistent, slightly herbaceous with mixed berries scents.

Flavour: Full-bodied, rich and persistent, pleasantly smooth, recalling the typical fruity aroma.

Alcohol content: 12% Vol.

Total acidity: 5,0 - 5,4 g/l

Residual sugar: 4 - 7 g/l

Serving temperature: 8 - 10° C.

Gastronomic match: Excellent with all the courses and in particular with meat starters, pasta, rice and soups, salumi and white meat.