



CABERNET

Classification:

Veneto IGT

Variety:

100% Cabernet

Soil:

Clay

Harvesting:

Harvested manually in wooden crates during the third week of September.

Wine Process:

Pre-fermentation cold maceration for 4-5 days. Traditional maceration follows with completion of alcoholic and malolactic fermentation after 25 days.

Aging:

Ages 9 months in oak barrels and then 6 months in bottle.

Alcohol level:

12%

Duration:

3 years

Characteristics

Color:

Ruby red with violet reflexes.

Aroma:

Rich with excellent fruit and spice. Complex and well balanced.

Taste:

Dry, rich, and concentrated with strong, fruity overtones and notes of vanilla.

Serve with:

Enjoy with roasts, poultry, game and aged cheeses. To be served between 60-64°F.

