



CABERNET SAUVIGNON VENETO



PRODUCTION AREA	Garda Lake - Verona
HECTARES OF VINEYARD	3 ha
YIELD PER HECTARE	70 hl
GRAPE VARIETY	100% Cabernet Sauvignon
TERROIR	Typically calcareous, placed on alluvial debris
PRODUCTION PER VINEYARD	100 q.l\ha
WINEMAKING	Red
HARVEST AND PRODUCTION	After the harvest, a light withering: the grapes are left in plateau for 20 days for getting dried grapes. Then, the fermentation starts in inox tanks (50 hl) for 20 days. Finally the wine remains 36 months in french oak barrels, 12 months in inox tanks and 6 months in bottle
GLASS	Glass for elegant and mature red wines
BOTTLE	Borgognotta
CORK	Cork of Extrissima quality 26x44
SUGAR CONTENT	8 gr\lt
DRY EXTRACT	32 gr\lt
ALCOHOL	14,5%
TOTAL ACIDITY	5,60 gr\lt
VINEYARD EXPOSURE	South-west
VISUAL AND ORGANOLEPTIC ANALYSIS	Shiny ruby-red wine with complex and exciting perfume, it turns out to be soft in the mouth. The well-balanced and fully-evolved tannins make the structure elegant and enduring. It is pleasantly spicy, with black cherry fragrance, small mixed berries, green pepper, dried hay. It is easy to find in the mouth raspberries and blackberries, accompanied by the violet.
FOOD PAIRING	Excellent if combined with red meat, game in sauce. It's ideal with mature cheeses, grilled meat, sausages and cold cuts. As meditation wine is enchanting if paired with dark chocolate
DECANTER	Open 1 hour before to serve it
STORAGE	12-14 years
SERVICE TEMP.	16-18 degrees
RECOMMENDED SERVICE TEMP.	14-16 degrees
PACKAGING	Carton for 6 bottles