



# CABERNET SAUVIGNON VENETO



<b>PRODUCTION AREA</b>	Garda Lake - Verona
<b>HECTARES OF VINEYARD</b>	4 ha
<b>YIELD PER HECTARE</b>	70 hl
<b>GRAPE VARIETY</b>	100% Cabernet Sauvignon
<b>TERROIR</b>	Typically calcareous, placed on alluvial debris
<b>PRODUCTION PER VINEYARD</b>	100 q.li\ha
<b>WINEMAKING</b>	Red
<b>HARVEST AND PRODUCTION</b>	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
<b>GLASS</b>	Glass for elegant and mature red wines
<b>BOTTLE</b>	Borgognotta
<b>CORK</b>	Cork of Extrissima quality 26x44
<b>SUGAR CONTENT</b>	8 gr\lt
<b>DRY EXTRACT</b>	32 gr\lt
<b>ALCOHOL</b>	14,5%
<b>TOTAL ACIDITY</b>	5,60 gr\lt
<b>VINEYARD EXPOSURE</b>	South-west
<b>VISUAL AND ORGANOLEPTIC ANALYSIS</b>	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.
<b>FOOD PAIRING</b>	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
<b>DECANTER</b>	Open 1 hour before to serve it
<b>STORAGE</b>	12-14 years
<b>SERVICE TEMP.</b>	16-18 degrees
<b>RECOMMENDED SERVICE TEMP.</b>	14-16 degrees
<b>PACKAGING</b>	Carton for 6 bottles