

CABERNET IGT MARCA TREVIGIANA



GRAPE VARIETY OR BLEND

100% Cabernet.

TERROIR AND CLIMATE

The grapes for our Cabernet I.G.T. are harvested from family-owned vineyards located at the foot of the hills known as "Colli Asolani" (north-west from Treviso). With the hills sheltering them from northern winds, the vineyards benefit from the mild, temperate climate of the area and enjoy good sun exposure.

The soil composition in the area is a balanced combination of silt, clay and sand.



YIELD

160 q/ha. Estimated yield per plant: 5 - 6 kg.

HARVEST DATE

Late harvest, to ensure complete ripeness of the grapes.

WINEMAKING

After a primary submerged cap fermentation, that lasts for some days and takes place in small-sized wine tanks, the wine undergoes maturation in stainless steel tanks at controlled temperature for a few months. The wine is then bottled and allowed to rest for 20 days before being released for sale.

STORAGE

Slightly ageable, up to two years.

Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 12,5% vol

Total acidity: 5‰

Dry extract: 20‰

TASTING NOTES

Ruby red in colour with garnet highlights evolving with age. It displays an intense bouquet with distinctive herbal notes complemented by subtle hints of wild cherry. It is a rich and pleasant wine, characterized by a velvety, harmonious taste.

FOOD PAIRING

This full bodied wine is a perfect companion for roasted meat and game.

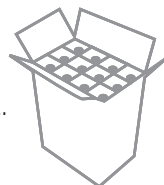
SERVING TEMPERATURE

18 °C

PACKAGING



0,75 L.



12 bottles