



CABERNET
COLLI TREVIGIANI
Indicazione Geografica Protetta



LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES

100% Cabernet.

VINIFICATION

Grapes exclusively harvested by hand. Maceration in stainless steel tanks at controlled temperature of 20-22 °C for about 8/10 days depending on the year. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Alcoholic fermentation at controlled temperature. The obtained wine ages in stainless steel tanks until bottling time.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Intense ruby red. Lively but complex, its seductive bouquet opens with aromas of red fruits and cherries in alcohol.

It goes well with grilled red meats, game, roast beef, lamb, poultry and aged tasty hard cheeses.

The serving temperature is 16-18 °C, to serve in large glasses, allowing it to oxygenate slowly.

ALCOHOL CONTENT

12% vol.

ALLERGENS

Contains sulphites.

AVAILABLE SIZES

0.75 lt bottle.

