

CABERNET SAUVIGNON

COMMERCIAL DATA

Name: Cabernet Sauvignon DOC PIAVE.

Colour: ruby red with garnet reflex.

Scent: it reminds a lot the berries such as dewberry, strawberry and raspberry.

Taste: full, soft body with a final fruity taste.

AGRONOMIC DATA

Grapes: pure Cabernet Sauvignon

Production Area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 3000

Yield quintal/hectare: 100 quintals per hectare

Harvesting: end of September

OENOLOGICAL DATA

Vinification in red: maceration for 20-25 days, the temperatures can vary from 24 to 26 degrees to allow the colour of the skins to come to the surface.

Malolactic fermentation: yes, immediately after the drawing off

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 29,10

Total acidity (gr per lt): 5,40

PH: 3,45

Remaining sugars (gr per lt): 4

Developed alcohol: 12,60% vol.

OTHER DATA

Matching: epic with the grilled fillet steak, stubborn when joint to the game, fascinating with the roasts. It softens if accompanied to mature cheeses typical of all our country.

Serving temperature: serve at 18-20°.

Preservation: in cool places sheltered from light and heat.

