

CABERNET SAUVIGNON

DOC VENEZIA

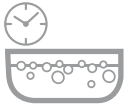
*Meat dishes and medium mature cheeses.
Recommended pairing: grilled cheese.*

Ruby red with pomegranate-colored highlights.

Its bouquet reminds of berries such as dewberry, strawberry and raspberry.

Full bodied with soft tannins and a final fruity taste.

Serving temperature 18-20° C (64-68° F).



MACERATION
OF THE GRAPES FOR
ABOUT 20/25 DAYS



PART OF THE WINE
AGED FOR AT LEAST
4 MONTHS
IN TONNEAUX

AGRONOMICAL DATA

| | |
|------------------------|---|
| Grapes | Cabernet Sauvignon |
| Production area | The provinve of Treviso and Venice |
| Altitude | 30 metres a.s.l. (98 ft) |
| Type of soil | Clayey, sandy and rich in organic substance |
| Harvest | End of September |

ANALYTICAL DATA

| | |
|-----------------------------|-------------|
| Totale acidity (g/l) | 5.30 ÷ 5.50 |
| pH | 3.60 ÷ 3.80 |
| Residual sugar (g/l) | 5 ÷ 7 |
| Alcohol | 13% vol. |

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

