



CABERNET SAUVIGNON

MARCA TREVIGIANA

Indicazione Geografica Tipica

Location: our vineyards in Ponte di Piave

Maturation: end of September – first days of October

Vineyard system: Sylvoz

Planting density: 4000/4500 grapes/ha

Soil: clay with “caranto”

Vinification: after collection, we press the grapes, so that grapeskins and must brew in the maceration process for about 4/6 days long, into steel or cement tubs at controlled 26/28 °C temperature. Then wine is allowed to sharpen for a few months in cement tubs.

Alcohol content: 11- 11,5 %

Description: round-tasted wine, well-tannic, well-bodied.

Pairings: for all meal, especially suitable for red meats, bushmeat, matured cheeses. Serving temperature: 16-18 °C.

Storage: in a cool place, at 12-16 °C, protected from light. As soon as possible, transfer the damigiana's content into bottles. Transfer immediately the wine into glass bottle, if you have transported it into plastic containers. Clean well the trays, before and after use them.