



Grape variety:

Cabernet 100%.

Terroir and climate:

The grapes for our Cabernet I.G.T. are harvested from vineyards located at the foot of the "Colli Asolani" hill chain, that stretches from east to west at the northern end of the province of Treviso (Veneto). 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:

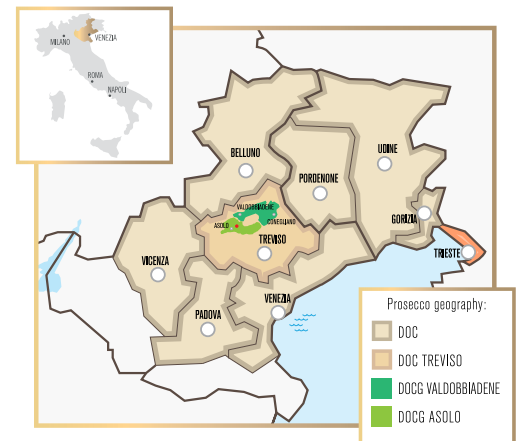
16 tons/ha.

Harvest date:

Late September.

Technical data:

Alcohol content: **12%**
Residual sugar: -
Total acidity: **5,5‰**
Dry extract: **20‰**
Pressure: -



Winemaking:

The destemmed grapes are crushed and allowed maceration for a few days. Fermentation occurs in neutral, closed stainless steel tanks at steady, cool temperatures. After bottling, the wine is allowed some rest in the cellar before being released for sale.

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:

Firm, refreshing, and aromatic – a wine for the table. Perfect companion for roasted meat and game.

Serving temperature:

10 - 12 °C

Packing details:

Bottle content: 75cl
Bottles per case: 12
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 50 (standard) - 60 (large)
Gross weight kg: 750 (standard) - 880 (large)