



CABERNET SAUVIGNON D.O.C.

Produced in the eastern part of the Veneto region, Cabernet Sauvignon is a smooth wines of good body, elegant whether aged or ready for consumption when still fresh and young.

Grape varieties: 100% Cabernet Sauvignon

Production Area: Venice

Vinification and ageing: The grapes are fermented in traditional vertical vinification tanks, in which the wine macerates on the skins for 12 days. After the alcoholic and malolactic fermentations have taken place, maturing during 6 months to give it greater harmony and complexity.

Description: Deep ruby-red wine, with a bouquet of delicate scent of fresh cut grass, ample e subtly rich. Dry and full on palate with a long lasting, pleasant aftertaste.

Food pairing: Ideally served with roasts of white or red meat, wild fowl. Excellent accompaniment for game or moderately aged cheeses.

Serving temperature: Serve at 16°-18°C

Alcohol level: 12,5 % vol.

Bottle size: 750 ml

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