



V13052075

Cabernet Sauvignon IGT - cl 75

The wines with the geographical indication "TREVENEZIE" owe their name to "Tre Venezie" or "Le Venezie", a territory that includes Veneto and Friuli Venezia-Giulia regions, and the province of Trento. This area has an ancient winemaking tradition. Cabernet Sauvignon, a variety included in this IGT, is among the most widespread and famous vines of the world and is particularly suited for the production of red wines with outstanding quality and longevity. This vine is originated by the spontaneous cross-fertilization of Cabernet Franc and Sauvignon Blanc, featuring the best characteristics from both of them.



Production Area: Friuli and Veneto, Italy

Vine: Cabernet Sauvignon

Plants per Hectare: 3000-3500

Training System: Spurred cordon

Harvest Period: After mid-October

Yield per Hectare: 90-110 q/Ha

Characteristics:

Production Area

- > The territory among the provinces of Venice and Treviso is an integral part of Piave river basin.
- > Thanks to its medium-fertile clay soil, rich in minerals, it is particularly suited for winegrowing allowing for the production of prestigious quality red wines, characterized by pleasant tannins and aromas.
- > The temperate climate with balanced rainfalls and circulation of wet air, together with the proximity of hills, pre-Alps and of the sea, leads to an ideal microclimate.

Production Process

- > The grapes are harvested in mid-October and gently pressed removing the stems. Then the red vinification with maceration of the skins occurs (must and grape skins are left in contact for 10-15 days).
- > The pomace, which rises to the top of the tank due to the CO₂, is wetted daily (pump-overs) to increase and improve the extraction of the aromas, colors and polyphenolic compounds present in the skins.
- > The wine is then cold stabilized, filtered, and bottled. Before being released on the market, it rests for one month, in order to re-establish its balance which has been momentarily lost during the slightly stressing phase of the bottling.





Organoleptic Characteristics:

Color and Appearance: Clear, intense ruby red with slight purple tinges.

Bouquet: Vinous and slightly herbaceous (tomato leaf and green pepper), with notes of red berries (raspberry and ripe blackberry), delicately spicy in the finish.

Taste: Dry, round, pleasantly tannic, medium-bodied, with a good structure.

Chemical Characteristics:

ABV: 12%

Sugar, g/l: 2-5

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 14-16 °C

Serving Suggestions: Thanks to its roundness, it is perfect with grilled meat. It goes particularly well with tasty first courses like Milanese risotto, with tasty meat with a strong and sweet aftertaste like duck, rolls, or meat pies, with braised meat, pork ribs and savory, seasoned cheeses.

Enjoy it within: 24 months.



Recommended Glass: Balloon.