

# CABERNET SAUVIGNON

## TECHNICAL SHEET

<b>Variety:</b>	<b>100% Cabernet Sauvignon</b>
<b>Appellation:</b>	<b>Indicazione Geografica Tipica – Veneto</b>
<b>Harvest:</b>	<b>Hand picked and sorted during late September/October</b>
<b>Vineyard:</b>	<b>Grapes come from vineyards located in Salto di Piave (TV). The closeness to the River Piave ensures that the vines receive sufficient irrigation all year round.</b>
<b>Winemaking:</b>	<b>Produced and fermented in state of the art computer controlled stainless steel tanks thus guaranteeing consistency of quality. Microfiltered before bottling.</b>

### **About Cabernet Sauvignon:**

The particularly thick skin of the Cabernet Sauvignon grape results in wines that can be high in tannin which provides both structure and ageability. This varietal, while frequently aromatic and with an attractive finish, also tends to lack mid-palate richness and so is often blended with lower tannin, but "fleshy" tasting grapes.

### **Wine Composition:**

<b>Alcohol:</b>	<b>11% by vol</b>
<b>Total Acidity:</b>	<b>5.5</b>
<b>PH:</b>	<b>3.38</b>
<b>Residual Sugar:</b>	<b>3 gr per liter</b>

### **Tasting Notes:**

This Cabernet Sauvignon is a aromatic wine with a grassy flavour. With ageing it acquires a dry flavour with a refined bouquet and has a deep ruby red colour.

### **Serving Suggestions:**

Best served with roasted, boiled and BBQ red or white meats. Best left to breath for 30 minutes before serving. Serving temperature 65 - 68° F.

### **Contact Information:**

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