

Cuvée di Cabernet Veneto IGT

GRAPES :	Cabernet Franc, Cabernet Sauvignon
PRODUCTION ZONE:	Veneto
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvatile and alluvial origin
TRAINING SYSTEM:	Sylvoz e guyot
PLANT DENSITY:	3,000 - 5,000 vines per hectare (1,215-2,025 per acre)
HARVEST PERIOD:	Mid-September
ALCOHOL LEVEL:	12,00 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large Bordeaux-style glass, narrowing at the rim
AGING POTENTIAL:	3/4 years

TECHNICAL INFORMATION

The two varieties each undergo a separate traditional red wine vinification. The must remains in contact with the skins for 8/10 days, fermenting at a controlled temperature.

The wine then goes into special stainless steel tanks where it completes its maturation. The two wines are then blended and the product is prepared for bottling.

TASTING NOTE

A deep ruby red in color with purplish highlights, it has a youthful, heady and intense nose, which is at the same time particularly gentle. The main aromas that emerge are complex scents, with the faint notes of bell peppers that are typical of Cabernet Franc and nuances of red fruits and blackberry preserve that are reminiscent of Cabernet Sauvignon. On the palate it is well-balanced and long; it displays satisfying structure, with velvety tannins that underscore its softness.

FOOD MATCHINGS

An excellent accompaniment for pasta with sauce, bean soups, white and red meats, cold cuts or cheeses.

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