

## Cabernet Sauvignon Veneto IGT 2018

GRAPES:	Cabernet Sauvignon
PRODUCTION ZONE:	East Veneto
SOIL TYPE:	Fluvial-alluvial in origin, clay with skeleton
ELEVATION:	Low-lying
PLANT DENSITY:	3,500 - 5,000 plants per hectare
TRAINING SYSTEM:	Sylvoz and spurred cordon
HARVEST TIME:	Mid/late September
ALCOHOL VOLUME:	13.00 % vol.
SERVING TEMP:	16 - 18 °C
RECOMMENDED GLASS:	Large tulip with narrow rim
AGEING POTENTIAL:	4/6 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

### TECHNICAL NOTES

Grapes are picked when perfectly ripe and carefully destemmed and crushed. As part of the red-wine making process, the must remains in contact with the skins for 8/12 days. The wine is aged partly in concrete and partly in wood. Assemblage takes place just prior to bottling.

### TASTING NOTES

Deep ruby red in colour with a nose revealing fragrant notes of red and black berry fruits interwoven with mint, medicinal herbs and light hints of spice. Dynamic and precise on the palate thanks to fresh acidity and a vein of minerality which give energy to the extremely refined tannin structure, bringing personality and woody persistence to the long aromatic finish.

### FOOD PAIRINGS

A wine born to accompany richly flavoured meat, such as game or barbecues, and so also suited to flavoursome soups featuring mushrooms, as well as hot and spicy dishes and mature cheeses.

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