Cabernet

Colli Trevigiani
Indicazione Geografica Tipica

Grapes
Cabernet Franc and
Cabernet Sauvignon.

Tasting notes
Appearance
Deep ruby red with emphatic purplish highlights.

Bouquet
Youthful wine with rich, fruity aromas, a crisp-edged sweetness, and a light hint of fresh greens, lifted by floral impressions of violets.

Palate
Smooth, elegant mouthfeel, displaying fine balance and tasty fruit, concluding with a dry, long-lingering finish.

Acidity 5 g/l
Residual sugar 5 g/l
Alcohol 13% vol.

Vinification
Vineyard yield 140 q.li/ha

Harvest period
First week in October.

Must time on the skins
The grapes are de-stemmed and pressed, then remain in contact with the skins for some 8-10 days, during which pumping over, punch-downs, and délestage are practiced in alternation.

Fermentation
The must is settled and ferments at a controlled temperature.

Maturation
90% matures in steel, the remainder in large oak botti.

Growing area
Location
Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

Elevation 270 metres
Exposition North - South

Soil profile
Medium-textured clay.

Vineyard density
5,000 vine/ha

Training system
Guyot.

Recommendations and sizes
Serving suggestions
Partners with hearty first and second courses, with lighter meats.

Serving temperature
16 – 18 °C. Open the bottle at moment of serving.

Glass
Balloon.

Storage
Best enjoyed young, preferably within 2 years. Store in a cool, dry place, away from light.

Size
750ml bottle.

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