

**BEPIN
DE
ETO**



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.

BEPIN DE ETO

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