

# CAB ER NET SAU VIGN ON



## IGT VENEZIA GIULIA CABERNET SAUVIGNON

### **Variety:**

100% Cabernet Sauvignon

### **Vinification:**

Grapes are harvested exclusively by hand, stalks are removed and the fruit undergoes approx. 15 days' fermentation at a temperature of 25° Celsius (77° Fahrenheit). Subsequently, the red wine is aged in barriques and tonneaux, both new and used (maximum 3 year) for about 12-14 months, then blended and left to rest in stainless steel tanks for about a month previous to bottling.

### **Tasting notes:**

The colour of this wine is as bright as a beautiful ruby ring. It has an intense, herbaceous and spicy bouquet – with woody scents – fruity with hints of the underwood. Delicate on the palate, velvety and pleasantly dry.

### **Food accompaniment:**

Equine steaks and roast red meats, good with game. Excellent also with seasoned cheese.