



Cabernet IGT Marca Trevigiana



Product description

Wine obtained with vinification of grapes Cabernet Sauvignon and Cabernet Franc.



0,750 lt

Vineyard location: province of Treviso.

Altitude: 40 m. above sea level.

Soil composition: loos, slightly calcareous.

Grape variety: Cabernet Sauvignon and Cabernet Franc.

Growing system: Sylvoz.

Harvest time: end of September – beginning of October.

Technology “Le Contesse”:

- destemming and crushing.
- alcoholic fermentation with the skins for 6/8 days at controlled temperature.
- at the end of fermentation pressing to separate wine from grape skins.
- the wine ages in steel tanks for one year at least.
- the wine is bottled and then left to age in a conditioned warehouse for a few months.

Alcohol: 12 % vol.

Color: Rubin red.

Aroma: vinous, intense, quite herbaceous and with a hint of red fruit and raspberry.

Bouquet: very pleasant, harmonious and characteristic.

Serving: serving at 18°C.

Serving suggestions: lively wine, excellent when matched with roasted meat, poultry, venison and aged cheeses.