



# CABERNET SAUVIGNON

MARCA TREVIGIANA

IGT



**TYPE:** still red wine, aged in wood

**PRODUCTION AREA:** province of Treviso

**SOIL:** clayey

**GRAPES USED:** Cabernet Sauvignon 100%

**HARVEST:** manual

**HECTARE PRODUCTION:** 100 q./ha

**ALCOHOLIC STRENGTH:** 13% vol.

**TRAINING SYSTEM:** row espalier

**VINIFICATION:** fermentation of the must in contact with its own skins and maceration in steel tanks for 15-20 days at a temperature of 24-26 °C. At the end of maceration, racking and aging in French oak wooden containers for 12 months. Maturation in the bottle for at least 6 months before release.

**TASTING NOTES:** intense red with garnet reflections. The nose is intense with hints of ripe red fruit, blueberries and raspberries followed by notes of spices, cocoa, aromatic herbs, coffee, vanilla and licorice. On the palate it is balanced, rich in sweet tannins that accompany an elegant and solid structure.

**RECOMMENDED PAIRINGS:** grilled red meats, roasts, braised red meats, game and aged cheeses.

**SERVING TEMPERATURE:** 18-20 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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