

# Cabernet

## Denominazione DOC Colli Euganei

**Type:** Vino Rosso

**Grapes:** Cabernet Sauvignon - Cabernet Franc

**Area:** Regional Park of Colli Euganei Veneto

**Soil profile:** clayey-calcareous of volcanic origin

**Harvest:** end of September - manual harvest in small cases

**Vinification :** Pre-fermentative maceration of the grapes in tanks, at a controlled temperature and atmosphere for about 8 days, fermentation by means of selected yeasts with maceration for 15 days, after that the seeds are extracted using the délestage or “rack and return” process

**Color:** Purple red

**Aroma:** Herbal note (tomato leaf, green pepper) followed by a pleasant fruity bouquet of red berries such as blackcurrants and blackberries

**Palate:** The elegance of the fruit is combined with an extractive power that creates an important and elegant persistence for the palate

**Ideal food pairing:** roasted red meats, it goes well with noble poultry, game, tasty and ripened cheese, pork ribs, Italian soppressa and sausages

**Storage:** like all wines it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

**Technical Data:**

Service temperature: 18° – 20° C

Alcohol : 12,5% by vol.

Residual sugar: 2,27 gr./lt.

Total acidity: 5,2 gr./lt.

**Recommended glass:** Balloon

**Available size:** 0.75 lt

