



CABERNET SAUVIGNON

DOC VENEZIA

Tasting notes

This variety has every right to consider itself a child of the Venetian Republic in whose lands it has been grown since the end of the 19th Century. Ruby red tending to violet. Overtones of cherry and woodland fruits. Gentle, full and pleasantly tannic.

Aging

After fermentation in stainless steel vats for 15 days briefly in contact with the lees, aging in stainless steel vats for 8 months, in the bottle for 4 months.

Food pairing

Its bright colour and fruity bouquet make this wine particularly suitable to grilled meats and succulent roasts.



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Grape variety

Cabernet Sauvignon



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Vine

Training system Guyot



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Appellation

DOC Venezia



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Production area

The left of the Piave river.



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Alcohol

12,5 %



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Serving temperature

18-20 °C
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