

PAESAGGI

Cabernet

ORGANIC RED IGT WINE



GRAPES

Cabernet

PRODUCTION AREA

From the "Tre Venezie" region

ASPECT AND ELEVATION

200 meters above sea level

SOIL TYPE

Alluvional

TRAINING SYSTEM

Guyot

PLANTING SYSTEM

5000 vines per hectare

HARVEST PERIOD

End of September

ALCOHOL CONTENT

12,5% vol

RESIDUAL SUGAR

2 g/ lit

TOTAL ACIDITY

5,3 g/ lit

SERVING TEMPERATURE

16°- 18° C

RECOMMENDED GLASS

Medium-sized tulip-shaped glass

AGEING POTENTIAL

Two Years

FORMAT (ml)

750

WINEMAKING PROCESS

Must is in contact with the skins for 10 to 12 days at a controlled temperature to facilitate the extraction of the color, scents and substances that will make a wine of great structure. The wine is then placed in special tanks where alcoholic fermentation takes place, after which malolactic fermentation is induced by a subsequent ageing in steel tanks until the following spring.

TASTING NOTE

Very intense red ruby color with purple hues. Full and fragrant aroma, slightly grassy with cherry, raspberry, blackberry and blueberry. Pleasant palate, dry with good body, wrapped in the softness of the sweet tannins.

SERVING SUGGESTIONS

This wine goes wonderfully well with white or red meat roasts, grilled meat of any kind.



Piera Martellozzo S.p.A.

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