



TASTING PROFILE



CABERNET

I.G.T. TREVENEZIE - VINO BIOLOGICO

PAESAGGI

GRAPE VARIETIES	RESIDUAL SUGAR
Cabernet	2 g/ lit
PRODUCTION AREA	SERVING TEMPERATURE
Tre Venezie Region	16 - 18° C
SOIL	RECOMMENDED WINE GLASS
Alluvium	Medium-sized tulip-shaped glass
HARVEST	FORMAT (ml)
End of September	750
ALCOHOL CONTENT	SHELF LIFE
12,5% vol	Three Years

VINIFICATION

At first the alcoholic fermentation takes place followed by the malolactic fermentation process than the wine is aged on fine lees. The result is wine with a very balanced structure and softness.

ORGANOLEPTIC CHART

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.

FOOD PAIRING

It pairs well with meat dishes, roasts and spicy cured meats.

MARTELLOZZO