



CABERNET SAUVIGNON

Delle Venezie
INDICAZIONE GEOGRAFICA TIPICA



PRODUCTION AREA


The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound wine-making expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

This grape variety, which originates from Bordeaux region is very popular in Friuli and in all the world. It yields very versatile wines, but also with a great structure, both to drink young and suitable for ageing.

WINEMAKING

The conferred grapes are pressed and fermented with the skins for 5-6 days under a controlled temperature. A second pressing follows, and then the wine is transferred into steel tanks to complete the alcoholic and the malolactic fermentation. After the stabilization procedure, the wine is bottled using modern technologies.

 12% vol



COLOUR: intense ruby red with purple hints

FRAGRANCE: intense and complex scent; fruity, floral and spicy notes with herbaceous hints

FLAVOUR: intense, smooth, elegantly structured with well-balanced tannins and a fine quality



A great wine to drink with roast or grilled red meats; excellent with mature cheeses.



16–18° C

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle:	750ml
Packaging:	12 bottles each carton
EAN-Code bottle:	80 02006 091336
Pallet EU:	11 cases x 5 layers
Pallet USA:	14 cases x 4/5 layers