



Italia

Trevenezie

CABERNET



Denomination:	Cabernet Trevenezie IGT
Grapes:	Cabernet Sauvignon and Franc
First year of production:	1995
Area:	Treviso - Veneto

the vineyard

Soil type:	pebbly
Altimetry and exposure:	250 mt a.s.l. - south exposure
Vineyards age:	9 - 15 years
Yield:	200 q/ha
Breeding system:	cordon spur
Harvest:	harvesting machine

the cellar

Vinification:	red wine making
Volume:	12 % vol.
Sugar:	6 g/l

the tasting

Colour:	intense ruby red
Flavour:	spicy with a blackberry aroma
Taste:	it has a light body with a right amount of tannin and herb flavors

the service

Food pairing:	good pairing to red and white roast meat, mature cheese and other strongly flavored dishes. Our pick is... stewed meat!
----------------------	---

