

# ANIMAE CABERNET

<b>Denomination:</b>	Cabernet del Veneto IGT
<b>Type:</b>	Still wine without added sulfites
<b>Grapes:</b>	Cabernet Sauvignon
<b>First year of production:</b>	2016
<b>Area:</b>	Veneto

## THE VINEYARD

<b>Soil type:</b>	Clay and calcareous
<b>Altitude and exposure:</b>	9 m a.s.l.
<b>Plantation system:</b>	Guyot - Sylvoz
<b>Harvest:</b>	Machine picking

## THE CELLAR

<b>Vinification:</b>	Production takes place in temperature-controlled tanks. Aging through malolactic fermentation and through the months-long contact between the wine and its lees. Then takes place the filtration in steel tanks and the storage in absence of oxygen. The final result is given by the fermentation of the grape juices only, without added sulfites. 10% of the wine is aged for several months in oak barrels.
<b>Alcohol by Vol:</b>	12.5 %
<b>Sugar:</b>	6 g/l

## THE TASTING

<b>Colour:</b>	Ruby red with slight garnet-colored shades
<b>Olfaction:</b>	Elegant, vinous, with pleasant vanilla scents due to the aging in oak barrels
<b>Texture:</b>	Dry, full-bodied, at the beginning slightly tannic, that evolves in spices notes

## THE SERVICE

<b>Service temperature:</b>	16 - 18 °C / 60,8 - 64,4 °F
<b>Food pairing:</b>	Roasted red meat, venison and hunting
<b>Best consumed within:</b>	24 months

