



ANIMAE CABERNET

Organic, vegan, and free of added sulfites
Cabernet Veneto IGT

Animae Cabernet shows a ruby red color with violet reflections. Born from fermentation at controlled temperature and aging in complete absence of oxygen, it reveals an elegant complexity. Ten percent of the wine ages for several months in oak barriques, gaining structure and delicate notes of vanilla. Aromas of red fruits and subtle vegetal hints harmonize with a dry, refined palate and well-balanced tannins, offering an intense and harmonious tasting experience.



Denomination: Cabernet del Veneto IGT
Type: Red wine without sulfites
Grapes: Cabernet Sauvignon
Area: Veneto



VINEYARD

Soil type: Clayey with calcareous origin
Altimetry and exposure: 9 m a.s.l.
Vineyards age: 15 - 20 years
Training system: Guyot, sylvoz
Harvest: Mechanical



SERVICE

Serving temperature: 16 - 18 °C
Food Pairings: Pairs well with roasted red meats, game, and wild fowl.

CERTIFICATIONS



CELLAR

Vinification: Fermentation takes place at controlled temperature in stainless steel containers. Aging includes malolactic fermentation, leaving the wine in contact for several months with its fine active lees, followed by clarification in steel tanks. Storage is done in the absence of oxygen. The final product results solely from the fermentation of grape juice without any additives. 10% of the wine matures for several months in barriques.
Alcohol content: 12,5 % Alc./Vol.
Residual Sugars: 6 g/l



TASTING

Colour: Ruby red color with slight garnet reflections.
Olfaction: Elegant, vinous, with pleasant hints of vanilla due to balanced oak barrel maturation.
Taste: Dry, full-bodied, with a slight initial tannin that evolves into spicy notes.