



**Cabernet Sauvignon
Trevenezie I.G.T.**

Production area: our vineyards in Pradamano (Ud)

Ripening: first days of October

Vine training technique: Cordon Training

Plants density: 4500 plants per hectare

Soil composition: clayey soil with presence of caranto.

Vinification: after vintage, skins and must are set to ferment for ca 8-10 days at the controlled temperature of 28 °C in 300 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. The wine then is left to refine for some months in concrete basins.

Alcoholic volume: 11,8 – 12,2 %

Sugar: 0 gr. lt.

Acidity: 5 gr. lt.

Description: soft wine, full-bodied, harmonic, justly tannic.

Pairings: good with all kind of meal, very good with red meats and hard paste cheeses. To be served at a temperature of 16-18 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.