

CABERNET SAUVIGNON

I.G.T. delle Venezie

Vintage: 2013

The presence of this grape variety was reported in 1870 in the Marca Trevigiana, where it adapted easily to all kinds of soil. When still young the wine has a deep ruby red colour with purplish flashes. It can be aged successfully, and over time it increasingly matures acquiring garnet glints. Moreover, it becomes gentle and delicate and develops a violet fragrance.

HARVEST:	10 th September 2013
GRAPE VARIETY:	Cabernet Sauvignon
GROWING AREA:	Largoni vineyard - Motta di Livenza (TV)
TYPE OF SOIL:	This flat land is the result of glaciations and of alluvial deposits which took place for thousands of years. As long as the ancient glaciers drew back, the rivers which carried their water left tiny particles of calcareous clay. Moreover, there are several layers of aggregated carbonates at a shallow depth, from which the local saying "soil rich in caranto" (silty and sandy clay).
WINEMAKING PROCEDURE:	Vinification by maceration of selected fully ripe grapes for 12 days.
PRESERVATION AND MATURATION:	This wine is matured in 30 hectolitre oak barrels for 4 months before bottling.
BOTTLED:	27 th February 2014
ORGANOLEPTIC CHARACTERISTICS:	Deep ruby red colour with garnet flashes. Pleasant, full and vinous bouquet, slightly herbaceous with spicy aroma. Dry, full and long lasting flavour.
ALCOHOL:	12.50% VOL

