

## CABERNET SAUVIGNON

I.G.T. Marca Trevigiana

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.

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### HARVEST

End of September

### GRAPE VARIETY

Cabernet Sauvignon

### VINE GROWING METHODS

Sylvoz

### PRODUCTION ZONE

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).

### WINEMACKING PROCEDURE

Maceration for 10 days of selected and well ripe grapes.

### ALCOHOL LEVEL

13% vol.

### SIZE AVAILABLE

0,75 lt.

### TASTING NOTES

Deep ruby red colour with garnet flashes. Pleasant, full and vinous bouquet, slightly herbaceous with spicy aroma. Dry, full and long lasting flavor.

