



CABERNET

Piave

Denominazione di Origine Controllata

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Cabernet sauvignon 85% - Cabernet franc 15%
Training system:	Guyot
Plants density:	3 x 1 - 3330 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	9000 Kg/Ha
Harvest time:	Last ten days of September
Vinification:	Natural fermentation with maceration for at least 6-8 days at a controlled temperature of 24/26°C., followed by a refinement in steel
Colour:	Ruby red with violet glints
Bouquet:	Elegant and characteristic with notes of red fruits such as redcurrant, raspberry and blackberry
Taste:	Dry, velvety, properly tannic and with a strong character. The finish is smooth and long
Serving suggestions:	It's a perfect accompaniment to red meat, game, roast or grilled meats
Best served at:	16° - 18°C
Alcohol:	12,5 % vol.
Sugar:	6 g./lt.
Total acidity:	5,8 g./lt.

