



APPELLATION

CABERNET IGT VENETO

BARCODE

634682000500

PRODUCTION REGION

The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, upon which the gentle slopes of the Veneto Pre-Alps stand as a bulwark.

VINIFICATION

Grapes are harvested during the second ten days of September. They are then crushed and placed in temperature-controlled fermenting vats for alcoholic maceration and for the extraction of colouring substances and varietal aromas. After this stage, which lasts 10-15 days, the lees are drawn off the Cabernet, which is then racked and placed in steel containers. The wine is then clarified before use so as to be softened.

TASTING NOTES

High-quality, dark, ruby-red wine which acquires garnet nuances if left to rest. The pervasive bouquet reveals notes of blueberry and wild blackberry, while on the palate it releases pleasantly soft, fruity sensations, offset by a mildly tannic aftertaste.

FOOD AND WINE PAIRING

Excellent accompaniment to spiced poultry, boiled meats and grilled red meats. Soups made with pulses and spiced vegetables bring out the very best in this intense wine.

SERVING TEMPERATURE

18-20 C°

ALCOHOL CONTENT % VOL

12

RESIDUAL SUGAR LEVEL % VOL

0.6

TOTAL ACIDITY gr/lt

5.10

So2

132

BOTTLE TYPE

Heavy Bordeaux

BOTTLES per CASE

12

CASES per LAYER

16

CASES per EPAL

64

"Technical information is for guidance only and is not binding"

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