



## CABERNET

### Piave

Denominazione di Origine Controllata

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<b>Production area:</b>	Giavera del Montello in region of Veneto - Italy
<b>Varietals:</b>	Cabernet sauvignon 85% - Cabernet franc 15%
<b>Training system:</b>	Guyot
<b>Plants density:</b>	3 x 1 - 3330 stocks/Ha
<b>Soil:</b>	Medium clay leaning to the argillaceous variety
<b>Production:</b>	9000 Kg/Ha
<b>Harvest time:</b>	Last ten days of September
<b>Vinification:</b>	Natural fermentation with maceration for at least 6-8 days at a controlled temperature of 24/26°C., followed by a refinement in steel
<b>Colour:</b>	Ruby red with violet glints
<b>Bouquet:</b>	Elegant and characteristic with notes of red fruits such as redcurrant, raspberry and blackberry
<b>Taste:</b>	Dry, velvety, properly tannic and with a strong character. The finish is smooth and long
<b>Serving suggestions:</b>	It's a perfect accompaniment to red meat, game, roast or grilled meats
<b>Best served at:</b>	16° - 18°C
<b>Alcohol:</b>	12,5 % vol.
<b>Sugar:</b>	2 g./lt.
<b>Total acidity:</b>	5,8 g./lt.

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