

CABERNET D.O.C. PIAVE

- Variety:** CABERNET FRANC 70% AND CABERNET SAUVIGNON 30%, VARIABLE DEPENDING ON THE YEAR.
- Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** MAINLY CALCAREOUS CLAY.
- Training system:** GUYOT AND SYLVOZ, WITH A YIELD OF 11,000 KG PER HECTARE.
- Harvest period:** HAND-PICKED INTO CRATES IN LATE SEPTEMBER.
- Vinification:** CLASSIC WITH-SKIN MACERATION FOR 8-10 DAYS WITH FREQUENT PUMPING THE WINE OVER THE CAP.
- Maturing and aging:** THE WINE MATURES IN STAINLESS STEEL VESSELS FOR 6 MONTHS APPROXIMATELY, ALSO COMPLETING THE MALOLACTIC FERMENTATION BEFORE BEING BOTTLED.
- Sensory characteristics:** THIS WINE OF GREAT CHARACTER HAS BEEN PUT TOGETHER WITH GREAT WISDOM TO BRING OUT THE PERSONALITIES OF THE TWO GRAPE VARIETIES. RUBY RED IN COLOUR WITH VIOLET REFLECTIONS IT HAS A BOUQUET REMINISCENT OF BLACKCURRANT AND BLACKBERRIES. THE FLAVOUR HAS CLASSIC GRASSY TONES TYPICAL OF CABERNET.
- Food pairings:** WITH COLD MEATS, GRILLED MEATS AND CHEESES.
- SERVE AT 16°C IN WIDE-BOWLED RED WINE GLASSES.



Wine obtained through combined vinification of Cabernet Franc and Sauvignon grapes; the latter coming from the Triveneto region, especially between the Piave and Livenza rivers, where the microclimatic conditions and soil are ideal for their complete maturation. The prevalence of fruity, grassy notes depends on the ratio of the two grape varieties.

Alcohol: 12,50% vol.
Total acidity: 5,6 g/l
Sugar residue: 4,4 g/l
Dry extract: --
Sulphites: 64 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
 CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13