

# Cabernet IGT Marca Trevigiana



## Product description

Wine obtained with vinification of grapes Cabernet Sauvignon and Cabernet Franc.



0,750 lt

**Vineyard location:** province of Treviso.

**Altitude:** 40 m. above sea level.

**Soil composition:** loos, slightly calcareous.

**Grape variety:** Cabernet Sauvignon and Cabernet Franc.

**Growing system:** Sylvoz.

**Harvest time:** end of September – beginning of October.

### Technology “Le Contesse”:

- destemming and crushing.
- alcoholic fermentation with the skins for 6/8 days at controlled temperature.
- at the end of fermentation pressing to separate wine from grape skins.
- the wine ages in steel tanks for one year at least.
- the wine is bottled and then left to age in a conditioned warehouse for a few months.

**Alcohol:** 12 % vol.

**Color:** Rubin red.

**Aroma:** vinous, intense, quite herbaceous and with a hint of red fruit and raspberry.

**Bouquet:** very pleasant, harmonious and characteristic.

**Serving:** serving at 18°C.

**Serving suggestions:** lively wine, excellent when matched with roasted meat, poultry, venison and aged cheeses.