

# CABERNET

Veneto Igt





# C A B B E R N E T Igt Veneto

**Name** Cabernet  
**Wine classification** Igt Veneto  
**Grapes variety** Cabernet Sauvignon 50% - Cabernet Franc 50%  
**Production area** Lonigo and Alonte, in the very hearth of Colli Berici Doc area  
**Bottles produced** 65.000 (0.750 lt)

**The vineyard**  
*Name* - Various lots, property of Dal Maso Company  
*Age of grapes* - 22 years  
*Soil* - clay free grain, with medium-high limestone contents  
*Exposure* - south  
*Altitude* - Hill, 150 mt above sea level  
*Planting density* - 6.000 vines/ hectare  
*Training system* - spur pruned short cordon  
*Nr of buds per plant* - 10  
*Yield per hectare* - 120 quintals  
*Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes

**Harvest period and method**  
Beginning/Mid of October, hand-picking in crates and by machine  
**Vinification**  
*Brief description:* after grapes are crushed and de-stemmed, they remain for 7 days on their skins in 50Hl open vats, the cap is punched 4 times a day.  
*Fermentation equipment* - stainless steel tanks  
*Fermentation temperature* - 24° - 28° C  
*Maceration period* - 7 days  
*Fermentation period* - 15 days  
*Maturation period* - 3 months in stainless steel tanks  
*Bottling period* - End of January, in the first year after harvesting

**Chemical information about the product**  
*Total acidity*- 6,7 g/l  
*Ph* - 3,32  
*Tot. dry extract.* g/l 27  
*Alcohol contents, %* - 13,20  
*Reducing sugars, g/L* - 5  
*Tot. SO<sub>2</sub>, mg/l* - 72  
*Free SO<sub>2</sub>, mg/l* - 23

**Description**  
Ruby red colour with purple shades  
Fragrant concentrated aroma of red fruits, delicately spicy  
The palate is soft, full-bodied with pleasant sweet tannins  
**Ageing potential**  
3 years

**Food coupling**  
Perfect with game, hunting foods and second courses in general.  
  
*With some Vicenza's traditional meals...*  
Grilled fillet with herbs, sauced rabbit

**Service temperature**  
*Temperature* -14°-16°C.; uncork from 15 to 30 minutes before serving

**Available sizes**



0.75 lt