

CABERNET

Veneto Igt





C A B B E R R N E T

Igt Veneto

Name Cabernet
Wine classification Igt Veneto
Grapes variety Cabernet Sauvignon 70% - Cabernet Franc 30%
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
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

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