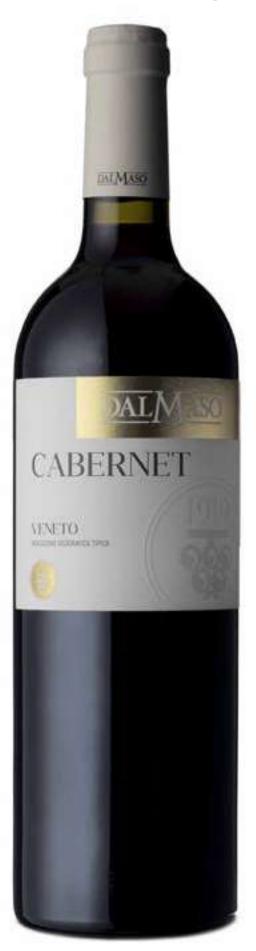
CABERNET

Veneto Igt







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Name CabernetWine 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