



Cabernet Sauvignon IGT Treviso

Production Note

Grape: Cabernet Sauvignon

Appellation: IGT Treviso

Type of soil: Soil is composed of sand, gravel and clay is widely based on caranto.

Training system: Mixed between Guyot Simple and Belussera

Kind of Harvest: Manual and Grower

Harvest Time: End of September, beginning of October

Vinification: maceration of the grapes for 10-12 days. Before being bottled, is slightly aged in oak barrels

Color: Ruby red with violet hues

Bouquet: Intense and vinous with hints of berries and spices

Taste: Dry, fruity and full-bodied final pleasantly herbaceous

Pairing: Ideal for roasts, feathered game and hard cheeses