

CABERNET SAUVIGNON

DENOMINATION	Breganze Doc.
VINEYARD LOCATION	Costa di Breganze.
SOIL TYPE AND EXPOSURE	Volcanic hills, 200 m above sea level, south exposure.
GRAPE VARIETY	100% Cabernet Sauvignon.
VINIFICATION	Red vinification, de-stemming and maceration with pump-over and punch down of the cap lasting 7 days.
AGEING	At the end of the fermentation period, wine is decanted and it refines with its noble lees for 12 months.
ALCOHOL BY VOLUME	13,5% vol.
SERVING TEMPERATURE	18-20° C.
COLOUR	Deep ruby red with purple reflection.
TASTING NOTES, NOSE	Intense and persistent remembering small red fruits like currant and blueberry with typical herbaceous notes.
TASTING NOTES, PALATE	Full flavour intensity, this wine reveals itself full bodied. The persistence of small red fruits is very pleasant.
FOOD PAIRINGS	Grilled red meat or roast wild-game.

Cabernet Sauvignon originates in Bordeaux region and it's one of the most widespread and well known vine variety in the world.

In Breganze area this type of grape gives its best and it becomes synonym of fine, luxurious and refined wine; it can age with grace and elegance while defying time. Tasting our Cabernet Sauvignon is an amazing experience, it excites senses through its awesome tannins which give remarkable body to this wine.

