

# CABERNET


Veneto Igt








# C A B E R N E T


Igt  
Veneto


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


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

	<b>Harvest period and method</b>
	Beginning/Mid of October, hand-picking in crates and by machine
	<b>Vinification</b>
	<i>Brief description</i> : 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.
	<i>Fermentation equipment</i> - stainless steel tanks
	<i>Fermentation temperature</i> - 24° - 28° C
	<i>Maceration period</i> - 7 days
	<i>Fermentation period</i> - 15 days
	<i>Maturation period</i> - 3 months in stainless steel tanks
	<i>Bottling period</i> - End of January, in the first year after harvesting

	<b>Chemical information about the product</b>
	<i>Total acidity</i> - 6,7 g/l
	<i>Ph</i> - 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

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

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

	<b>Service temperature</b>
	<i>Temperature</i> -14° -16°C.; uncork from 15 to 30 minutes before serving

	<b>Available sizes</b>
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0.75 lt