

Still wines line

Cabernet Sauvignon

Marca Trevigiana IGT

The grapes come from our vineyards north of Treviso where they develop their aromatic and phenolic components to the full. A balanced wine with soft tannins and a good freshness of flavour. On the nose it offers aromas of plum and cranberry, floral notes of violet and rose as well as a hint of vanilla.

Product code	TCDS1	Grape variety	100% Cabernet Sauvignon
Alcohol content	12,5% vol.	Total acidity	5 g/l
Serve at	14-16° C		
Vineyards	Combination of lowland vineyards to the north of Treviso.		
Vinification	The grapes are picked in the second half of September. At the winery, fermentation takes place over the skins for 15 days in stainless steel winemakers, followed by a period of ageing in stainless steel tanks for at least six months.		
Description	Some of the wine ages in large barrels for five months. The wine produced in a particular year is bottled from March onwards.		
Color	Ruby red.		
Bouquet	Pleasant fragrances of plum and cranberry, floral notes of violet and roses, as well as a hint of vanilla.		
Taste	Well-balanced with smooth tannins. The soft, fruity aftertastes play with the fresh flavour.		
Serving suggestions	The perfect accompaniment to skewered and grilled meat, roasts and cured meats.		
Bottle size	0.75L		

