

Still wines line

"Cesare"

Colli Trevigiani IGT

Our Bordeaux blend: an elegant, structured wine that is already opulent in the glass. After a 20-day maceration on the skins, ageing continues in steel tanks. It is then aged in barriques, tonneaux and oak barrels for 24 months. Dry, intense, full-bodied and persistent with elegant tannins. Great personality on the palate.

Product code TRCE1 Grape variety 50% Cabernet

Sauvignon, 30% Merlot,

10% Cabernet

Franc,

5% Petit Verdot, 5% Malbech

Alcohol 13% vol Total acidity 5,5 g/l

content

Serve at 16-18°C

Vineyards A single vineyard on the slopes of the Montello hill.

Vinification The grapes are picked once they are completely mature in

order to develop their phenol content to the full. At the winery, fermentation takes place over the skins for 20 days in stainless steel winemakers, followed by a period of ageing in

stainless

Description This product ages for 24 months in casks, tonneaus and

barrels made from oak. After being bottled, the wine's ageing

process continues for approximately six months.

Color Ruby red, tending towards garnet.

Bouquet Fruity fragrances of sour cherry, mature currant and

blackberry and raspberry jam, followed by floral notes of withered violets and spicy hints of black pepper, vanilla and cloves. Toasted flavours and notes of liquorice are also

present.

Taste Dry, intense, full-bodied and persistent with elegant tannins.

A drink with great character.

Serving Roasts, grilled meat, chops, fillets and mature cheeses. A wine

suggestions for meditation.

Bottle size 0.75L

