



Cabernet I.G.T. Veneto



Serenissima

Grape variety

100% Cabernet

Origin

Veneto

Winemaking

made from selected and healthy grapes, and through maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where it completes the malolactic fermentation, subsequently, the wine is triple filtered and then bottled.

Storage and ageing

in a humidity-controlled cellar at a temperature of 10-12°C. Maximum ageing 2 years, best drunk when young.

Colour

ruby red with violet hues.

Bouquet

intense, characteristic and pleasantly herbaceous with hints of cherry and blackberry.

Flavour

this wine, balanced and suggestive of cherry jam, has a coffee and chocolate aftertaste; it has a good tannic content, acidity and alcoholic degree; it is strong-bodied and persistent on the palate; its tannins, firm and fairly soft when it is young, are bound to improve with ageing.

Alcohol content 11% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

red meats, roasts, grilled meats, barbecued red meats, pasta with ragù or amatriciana sauce, and semi aged cheeses.