



## **Cabernet Sauvignon** **D.O.C.** Venezia Bio Vegan



### **Grape variety**

100% Cabernet Sauvignon.

### **Origin**

Cabernet Sauvignon, cultivated in the Provinces of Treviso and Venice. Cabernet Sauvignon vine varietal originates from the Bordeaux area, and is one of the world's most widespread; in North-East Italy it yields highly appealing refined wines.

### **Winemaking**

harvesting can only start once perfect sugar/polyphenol ripeness balance is achieved. The grapes reach the cellar, are crushed, and left to ferment in stainless steel tanks. Fermentation temperature is controlled, and must not exceed 24-26°C. Automatic daily re-assembly and pauses are performed as per Oenologist's directions for each vintage. "Delestage" is carried out between the fourth and sixth day of the fermentation stage. Once alcoholic fermentation and extraction are completed, it is time for racking and skin crushing, and for creating the conditions promoting malolactic fermentation. When also this fermentation stage is over, decanting is carried out to choose the best moment for bottling Cabernet Sauvignon DOC Venezia Bio-Vegan. Following bottling, it builds up character by ageing at least 2 months in the bottle before being introduced to our customers.

### **Storage and ageing**

must be stored in a cool and preferably dark place.

### **Colour**

beautiful intense deep red, with appealing purple reflections.

### **Bouquet**

sharp, intense, refined with distinctive fresh vegetable notes recalling green pepper, followed by red fruit notes, especially blueberry, blackberry, and plum.

### **Flavour**

powerful, warm, intense, with a refined blend of structure, acidity and slight astringency. The outcome is full, rich, excellently lingering.

**Alcohol content** 13.5% vol.

**Optimal serving temperature** 16-18°C

### **Gastronomic matches**

excellent accompaniment to meat dishes, specifically braised and roast options; perfect with game.