

WINES CA' DEL BORGO



CABERNET

Appellation Cabernet IGT Trevenezie.

Grape variety Cabernet Sauvignon 50% and Cabernet Franc 50%.

The Vineyards Located in Scodovacca and Villa Vicentina, where the soil has strictly an alluvial clay character. The average age of the plants is about 20 years.

The harvest Second week of September.

The vinification After the harvest, the destemmed grapes follow 8 days of fermentation process with skin contact at a controlled temperature. The separation of the skins takes place thanks to a soft pressing. The wine, decanted several times, remains for a few months in stainless steel tanks in order to reach its best finesse and harmonious characteristics.

The colour Intense ruby red with distinctly violet reflections.

The bouquet Rich in pleasant hints with herbaceous predominance typical for this grape variety.

The palate Reflects the same sensations found in the bouquet, fresh and herbaceous with continued persistence on the palate.

Food pairings Excellent with roasted, grilled and gamey meat, well accompanied with all types of cheese. Serve at 16-18 °C.

Longevity Reaches its quality peak from 1 to 3 years from bottling.

Technical data

Alcohol content	2,5 %
Residual sugar	3,5 g/l
Acidity	5,00 g/l
Non-reducing extract	26,0 g/l



0,75 l