



CAMUL



CABERNET SAUVIGNON D.O.C. VENEZIA CAMUL®

Variety:

Cabernet Sauvignon D.O.C. Single-variety vinification. The mark D.O.C. has been present in Italy since 1800. The low yield per hectare (80-90 quintals grape, 60-65% wine) guarantees high standards of quality.



Denomination:

Venezia D.O.C.



Production area:

The stony area along the river Piave, between Conegliano and Treviso.



Winemaking:

"In rosso", the must ferments with skins for about 15 days. After that, it stays for further 10 days in special tanks at 25-27 °C.



Ageing:

It ages inside small Slavonian oak barrels for 18 months and it finally refines for 6/8 months in the bottle. A board of experts is then responsible for tasting the wine before putting it on sale.



Tasting notes:

Intense ruby red with violet nuances. Slightly grassy bouquet, spicy with hints of vanilla.



Food pairing:

It goes well with game, grilled meat and Parmigiano Reggiano cheese. Ideal for meditation.



Serving temperature: 18-20 °C.

The wine should be uncorked half an hour before consumption and poured into a decanter.



Alcohol content: 13,50% vol.

Total acidity: 5,80 g/l

Sugar: 4-5 g/l

