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Una lunga storia di vini dal 1936

VENEZIA

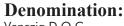
CABERNET SAUVIGNON

de Cregine Controllate

CABERNET SAUVIGNON D.O.C. VENEZIA CAMÚL®

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.



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

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