



Packing details:

Bottle content: 75cl
Bottles per case: 12
Case type: cardboard, printed
Cases on a Euro pallet: 65 (standard)
Gross weight kg: 912 (standard)

Grape variety:

Cabernet 100%.

Terroir and climate:

The grapes for our Cabernet Marca Trevigiana I.G.T. are harvested from vineyards located at the foot of the hills near the winery. With the hills sheltering them from northern winds, the vineyards benefit from the mild, temperate climate of the area and enjoy good sun exposure. The soil composition in the area is a balanced combination of silt, clay and sand.

Harvest date:

Late September.

Technical data:

Alcohol content: **12%**
Residual sugar: -
Total acidity: **5,5‰**
Dry extract: **20‰**
Pressure: -



Winemaking:

The destemmed grapes are crushed and allowed maceration for a few days. Fermentation occurs in neutral, closed stainless steel tanks at steady, cool temperatures. After bottling, the wine is allowed some rest in the cellar before being released for sale.

Tasting notes:

Deep ruby red. Aromas of dried dark berries, with a hint of eucalyptus. Very generous on the palate, featuring sour black cherry notes balanced by good structure and acidity.

Food pairing:

Thanks to its full body, it pairs well with rich meat dishes such as jugged game or braised meat.

Serving temperature:

10 - 12 °C