

Cabernet Sauvignon



VINEYARD

Grape: red

Variety: Cabernet Sauvignon 100%

Production area: Carboncine

Municipality: Roncade - Italy

Year of plantation: 2000

Planting density: 5,000 vines per hectare

Yield: 10,000 kg/ha

Yield per plant: 2,00 kg/vine

Plant spacing: 2.50 x 0.80

Size: 4,00 ha

Growing system: spurred cordon

Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline

Harvesting period: second ten days of September

Harvesting: by hand

VINIFICATION

Transportation of grapes by vibrating conveyor and belt to the destalking machine and vinification tank

Fermentation vat: Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts

Maceration on the skins: 15/20 days combined with gentle délestage and foulage

Fermentation temperature: 26/30°C

Yeasts: selected

Malolactic fermentation: total

Maturation period: 30% in wood for 6 months (tonneau in fine-grained medium roasted French oak) and 70% in steel

Bottling: June 2010

Bottle aging: 6 months

TECHNICAL DATA

Name: Cabernet Sauvignon IGT Marca Trevigiana 2009

Alcohol by volume: 13.90 %

Total acidity: 4.60 g/l.

pH: 3.65

Total So2: <90 mg/l

TASTING

Serving temperature: 18/20°C

Colour: ruby red with purplish tinges

Nose: complex aroma, sweet, dominated by red fruit jams, in particular morello and cherry, followed by notes of prunes, tobacco and light oriental spices.

Palate: soft, well-orchestrated, elegant, with a correct body and a balance acidity, The after aroma repeats the fruity sensations perceived by the nose. Pleasant, with a slightly dry and persistent final impression.

In the kitchen: perfect with piquant, mature and strong cheeses, excellent with grilled red meats. It is an outstanding accompaniment to birds and game

