

# CABERNET SAUVIGNON PIAVE D.O.C.

**GRAPE:** Several clones of Cabernet Sauvignon, grown exclusively in our estate vineyards

#### GROWING AREA CHARACTERISTICS

**LOCATION:** The Grave area on the left bank of the Piave river

**ELEVATION:** 50 metres

**ASPECT:** South

**SOIL PROFILE:** Predominantly clay.

**VINEYARD DENSITY:** 4,000 vines per hectare

**VINEYARD AGE:** 15 years

#### HARVEST INFORMATION

**VINEYARD YIELD:** 80 quintals per hectare

**HARVEST PERIOD:** 25 September-10 October

**VINIFICATION:** after the grapes are de-stemmed and pressed, the must is fermented and the wine macerates about 10-12 days on the skins, after which it is drawn off and the pomace pressed. Upon conclusion of the malolactic fermentation (spontaneous), the wine is clarified and aged in 100hl oak ovals for 12-18 months.

**BOTTLE-AGEING:** 1 month

#### TECHNICAL ANALYSIS

Alcohol: 13% vol.

Acidity: 5 g/l

pH: 3.7



#### SENSORY PROFILE

*The "Venetian qualities" embodied by Cabernet Franc and Cabernet Sauvignon historically grown in the Veneto are definitely on full and glorious display in this wine. Its appearance offers the first evidence: a youthful, heady ruby red, luminous and full-bodied, which characteristically trends to garnet with age. The nose immediately releases the expected herbaceousness, judicious and kept in check by the overall structure, followed by crisp raspberry and an unusual impression of sweet violets. The palate is dry, with good breadth and superb balance; the tannins amalgamate effortlessly with the alcohol and glycerine, while the acidity is equally well integrated into the aromatic properties. It concludes with a finish laced with the same aromatic complex encountered on the nose. This is the classic wine to partner with grilled meats, its rounded, well-calibrated fruit the perfect foil to the meat's pungent juices; it is just as delicious with meat ragùs and medium-aged cheeses.*

**ON THE WINE LIST:** Cabernet Piave DOC - Az. Agr. Conte Collalto