

CABERNET SAUVIGNON MARCA TREVIGIANA I.G.P.

GRAPES: Cabernet Sauvignon, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: In the Grave area, on the left bank of the Piave river

ELEVATION: 80-90 metres

ASPECT: South

SOIL PROFILE: Predominantly clay.

VINEYARD DENSITY: 4,830 vines per hectare

VINEYARD AGE: 10 years

HARVEST INFORMATION

VINEYARD YIELD: 110 quintals per hectare

HARVEST PERIOD: Late September-early October

VINIFICATION: after de-stemming and pressing, the must ferments and the wine macerates on the skins for 6-8 days, after which it is drawn off and the pomace pressed. After undergoing malolactic fermentation, the wine matures some months in steel and is bottled the following spring.

BOTTLE-AGEING: 1-2 months

TECHNICAL ANALYSIS

Alcohol: 13.5% vol.

Acidity: 5 g/l

pH: 3.50

SENSORY PROFILE

Cabernet Sauvignon and Merlot, as everyone knows, are the Veneto's traditional "cornerstone" grapes, in terms of both red wine production as well as consumption. This particular wine, made exclusively in stainless steel, re-proposes the straightforward, "country-ish" Veneto Cabernet Sauvignon, a style that eschews over-concentration, offering instead the freshness prized by local consumers. The wine's intense ruby red testifies immediately to the variety's high level of polyphenols, and the nose to its classic herbaceous notes of bell pepper and dried hay. In addition, wild red berryfruit demonstrates the perfect ripeness of the fruit, as well as its complexity. In the mouth, pronounced, still-youthful tannins convey again the wine's grape variety, and a lean austerity, complemented by good body and overall elegance, augurs fine cellarability. This Cabernet Sauvignon makes an excellent partner to roasts, stews, and braises, as well as aged cheeses. Remaining solidly within its local tradition, enjoy it with traditional dishes such as risotto alla milanese with ossobuco and pisarei e fasò, or with the classic pasta e fagioli alla veneta with soffritto and with sliced baked ham.

ON THE WINE LIST:

Cabernet Sauvignon Marca Trevigiana IGP – Feudi di Collalto



FEUDI DI COLLALTO

