# **CABERNET SAUVIGNON**

## no added sulphites

#### **CHARACTERISTICS**

This wine is a careful selection of Cabernet Sauvignon. It shows bright ruby with purplish highlights and boasts a clean, crisp, fruity nose with slight grassy notes. On the palate it is young, slightly tannic and grassy, soft and balanced. Due to its freshness and the characteristics that make it an early-drinking wine, it can be drunk throughout the meal, but particularly with red meats and mediummature cheeses. It is especially suitable for pairing with typical regional dishes and formajo imbriago. It is best served at a temperature of around 18°C to underscore its typicity.

#### **PROFILE CONTENTS**

grape varieties Cabernet Sauvignon appellation Indicazione Geografica Tipica (IGT) year of planting 2002/2007 soil gravelly sand/silty clay vine spacing 2.80 x 1.00 m pruning spurred cordon yield/hectare 8-9 t alcohol content 12.50 vol.% acidity 5.80 q/l ph 3.50

### **VINIFICATION**

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, addition of cultured yeasts. Maceration for 6-7 days followed by drawing off the lees. Pumpover repeated 3 or 4 times a day. Primary fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is cold stabilised to avoid the precipitation of tartaric acid and bottled in sterile conditions following aseptic filtration.





fine wines since 1427 only organic wines since 1987 only vegetarian and vegan wines since 2007 no added sulphites wines since 2009 resistant varieties since 2015 wines with indigenous yeasts since 2017

experience matters



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TAPPO