

Cabernet Sauvignon

“Anni '50”

This line of wines evokes the glamour and timeless elegance of an iconic era. Each bottle is a tribute to the vintage charm and sophistication of the 1950s: carefully selected and expertly crafted, these wines capture the joyous spirit and craftsmanship of the era and celebrate the art of good living and conviviality.

Characteristics

Cabernet “Anni '50” 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 medium-mature 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	IGT Marca Trevigiana
year of planting	2002
soil	gravelly silty sand
vine spacing	2.80 x 1.00 m
pruning	spurred cordon
yield/hectare	7 t
alcohol content	13.00 vol.%
acidity	5.40 g/l
ph	3.50

Vinification

Mechanical 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.

**BOTTLE
TECHNICAL INFO**

cl. 75
natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560713

BOX ITF CODE



1 8032535560710



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