

# CAVAZZA

STORIE DI VIGNA DAL 1928



CLASSICI

## CABERNET

### Cabernet Veneto IGT

This wine marks the beginning of the Cavazza wine making family; founded in 1928 and continuously operated under our family's ownership and management. Blending traditional and innovative winemaking practices, our winery draws from sustainably farmed vineyards to create an outstanding portfolio of fine estate grown and bottled wines in perfect harmony with nature. Our artisan philosophy of wine-making wants to capture and transfer the real taste of our land, the terroir in which our vines grow, onto your table. Our dedication and commitment to the environment led us to run completely off the grid using solar panels.

#### TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills, in the province of Vicenza, Veneto, where it has been growing for more than 200 years.
SOIL TYPE	Clay and limestone.
VARIETAL	Cabernet
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Second half of October.
WINE MAKING	On skins for about 7-8 days.
PRIMARY FERMENTATION	Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 23°C max/73.4°F.
MATURING AND AGING	4 to 5 months in stainless steel tanks.
FINING	1 month in bottle.

#### ANALYTICAL CHARACTERISTICS

ALCOHOL	12,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,3 g/l

#### ORGANOLEPTIC PROPERTIES

COLOR	Bright and lively ruby red color.
BOUQUET	Nose of red berries, like redcurrants and forest fruits. Slightly herbal notes.
TASTE	Soft and mouth-filling, slightly tannic, with a persistent finish.
SERVING TEMPERATURE	12-14°C/54-57°F
SERVING SUGGESTIONS	Perfect with oven cooked pasta dishes with meat sauce, and main dishes of white meat, and mixed grill barbecues.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

#### HOW TO DESCRIBE ON WINE LIST

CABERNET  
Veneto IGT