

CAVAZZA

STORIE DI VIGNA DAL 1928



CABERNET CICOGNA

Cabernet Colli Berici DOC



CICOGNA

A limited production wine harvested from meticulously selected small vineyard lots (3 ha/7.4 ac) on hilltops (190 m/623 ft) that are estate grown and carefully farmed. The grapes are handpicked and sorted at harvest time in order to create unique, artisan-style wines that reflect the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto Region. (Cicogna is the name of our family estate in the heart of the Colli Berici appellation).
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Cabernet Sauvignon (growing in our area for more than 100 years).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	20 years
HARVEST PERIOD/METHOD	Mid-October. Careful grape selection by hand.
WINE MAKING	In red (grape skins remain in contact with the juice).
PRIMARY FERMENTATION	About 10-12 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	12 months in small 228 liter French medium toasted oak barrels.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,4 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Deep and rich purple, leaning towards garnet red with aging.
BOUQUET	Very intense aroma of spices and ripe red fruit.
TASTE	Full and velvety, with hints of woody undergrowth. Elegant tannins, lingering finish of vanilla-flavored red berry fruit.
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of roasts, like roast beef Florentine with rosemary or roast pork, and game dishes like rotisserie grilled leg of venison and both soft and hard mature cheeses (like Asiago stravecchio).
BOTTLE SIZE	€ 750 ml/Magnum 1.5 l
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CICOGNA" CABERNET SAUVIGNON
Colli Berici DOC (Veneto, Region)