

CABERNET SAUVIGNON D.O.C. BREGANZE

DATA SHEET



Denomination

Cabernet Sauvignon D.o.c. Breganze

Grape Variety

Cabernet Sauvignon

Area of production

Property Vineyards situated in the hills of Breganze

Extension

1 ha

Grape production

10 quintals per hectares

Production for year

5500 bottles

Forma di Allevamento

Cordone speronato

Winemaking process

Fermented on the skins at the maximum temperature of 24° C for a period of 7 to 10 days, followed by malolactic fermentation and maturation in stainless steel tanks.

Alcohol

13%

Acidity

4,8 g/l

Colour

Ruby red

Aroma

Very intense, with a bouquet of blackberry and cherries, and a long spicy finish.

Palate

Supple, with light tannins and plenty of flavor

Serving

Ideal with roast chicken and pork and tasty hard cheeses.

Temperature of serving

16-18 ° C