

# Cabernet Sauvignon 375 – Cabert

**CLASSIFICATION:**

**D.O.C.**

**PRODUCTION AREA:**

**Friuli Grave**

**PRODUCER/BOTTLER:**

**CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**

*Cabernet Sauvignon*

**BUNCH:**

*Medium sized, nearly cylindrical, winged*

**GERMINATION:**

*April*

**FLORESCENCE:**

*The first half of June*

**RIPENING:**

*At the end of September*

**VINIFICATION/FERMENTATION:**

*Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 12 days by controlled temperature. Ageing in stainless steel tank.*

**STYLE:**

*Dry*

**DESCRIPTION:**

*Full-bodied, slight grassiness, well balanced*

**GASTRONOMIC PAIRING:**

*Poultry, game, roasted meats, strong cheeses*

**SERVING TEMPERATURE:**

*18° C*

**CONTENT:**

*Bottle 0,375 lt.*

**AGEING:**

*2 - 3 years*

**TECHNICAL ANALYSIS:**

*Alcohol: 12,00/12,50 %vol*

*Contains sulphites*



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