



Cabernet Sauvignon – Cabert “Riserva”

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:

The fruit was destemmed and macerated for 15 days in automatic wine-making vessels. Following fermentation by controlled temperature.

STYLE:

Dry, aged in wooden barrels for 24 months

DESCRIPTION:

Full, grassy aroma, recalls cocoa and the tannin of toasted wood

GASTRONOMIC PAIRING:

Sausages and game roasts, such as chamois, boar and sharp cheese

SERVING TEMPERATURE:

18° C

CONTENT:

Bottle 0,75 lt.

AGEING:

4 - 5 years

TECHNICAL ANALYSIS:

Alcohol: 13,00 %vol

Contains sulphites