

# Sauvignon – Cabert

**CLASSIFICATION:**

**D.O.C.**

**PRODUCTION AREA:**

**Friuli Grave**

**PRODUCER/BOTTLER:**

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

**MADE IN ITALY**

**GRAPE TYPE:**

*Sauvignon*

**BUNCH:**

*Medium sized, compact or scarce in the R3 clone*

**GERMINATION:**

*April*

**FLORESCENCE:**

*The first days of June*

**RIPENING:**

*Second week of September*

**VINIFICATION/FERMENTATION:**

*The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.*

**STYLE:**

*Dry*

**DESCRIPTION:**

*Balanced, perfumed bouquet reminiscent of tropical fruits, sage and yellow peppers*

**GASTRONOMIC PAIRING:**

*Canapès, egg-based dishes, flan with vegetable and fish dishes with sauce*

**SERVING TEMPERATURE:**

*12° C*

**CONTENT:**

*Bottle 0,75 lt.*

**AGEING:**

*1 - 2 years*

**TECHNICAL ANALYSIS:**

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

*Contains sulphites*



CABERT S.P.A.  
Via Madonna, 27  
33032 Bertolo (Ud)  
Tel. 0432/917434  
Fax 0432/917768  
info@cabert.it – www.cabert.it