



CLASSIFICATION

Indicazione Geografica Tipica

VARIETALS

Blend of 60% Cabernet and 40% Malbec. Varies according to the vintage

HARVEST

Harvested at full ripeness

AREA OF ORIGIN

Veneto, ITALY

ABV

ALC13% by Volume

AVAILABLE SIZES

750ML

BOTTLING

Cold sterile microfiltration technique

LANDS

Cultivated in plains and first hills.

PRODUCTION TECHNIQUE

The grapes are pressed in a soft manner, and traditionally vinified with maceration prolonged (a few days) at a controlled temperature. The average maturation period is between 8 and 10 months.

SENSORY ANALYSIS

Bright red color with purple shades. Full taste, dry, sapid and consistent. Fruity scent with notes of ripe cherry. Maintains characteristic drinkability and enjoyment.

PAIRING

Pairs well with meat and game dishes, as well as seasoned cheeses.

SERVING TEMPERATURE

Serve at cellar temperature 64°F -68°F.

CASES PER

PALLET

85

CASES PER

LAYER

17

BOTTLE PER

CASE

12

CASE WEIGHT

CASE

DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

