



Cabmare



CLASSIFICATION

Indicazione Geografica Tipica

ABV

ALC13% by Volume

SERVING TEMPERATURE

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

GRAPES

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

HARVEST

Harvested at full ripeness

AREA OF ORIGIN

Veneto, ITALY

AVAILABLE SIZES

750ML

SOIL

Cultivated in plains and first hills.

PRODUCTION METHOD

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.

COLOR

Bright red color with purple shades.

TASTING NOTE

Full taste, dry, sapid and consistent. Fruity scent with notes of ripe cherry. Maintains characteristic drinkability and enjoyment.

FOOD PAIRING

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

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

8015391055067

