



CABERNET SAUVIGNON

Veneto Typical geographical indication

Grape Varieties

100% Cabernet Sauvignon Organic production certificate

Vinification and maturation

It is obtained by carefully selecting the grapes, ensuring that they are healthy and ripe. The grapes are gently pressed using the whole bunch, with a controlled fermentation temperature, and spend 5 months in clean steel tanks.

Taste notes

Color: intense ruby red

Aroma: intense and with personality, with hints of green bell pepper, pepper, fruits such as raspberries, blackberries and ripe strawberries, dried figs, spices and menthol.

Flavor: complex, with notes of red and black fruits (raspberries, strawberries, blackberries, cherries and blueberries), green and red bell pepper, bitter chocolate-olate, pepper

Alcohol: about 13% vol.

Available bottle sizes 750 ml

Allergens: Contains sulfites



500 ml



50% Carmenère
50% Oseleta



Serve at
16°C
(61°F)