

Cabernet Sauvignon – Villa San Martino

CLASSIFICATION:

I.G.P.

PRODUCTION AREA:

Trevenezie

PRODUCER/BOTTLER:

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:

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 12 days by controlled temperature. Ageing in stainless steel tank

STYLE:

Dry

DESCRIPTION:

Full-bodied, with hints of fruit and vanilla

GASTRONOMIC PAIRING:

Poultry, game, roasted meats, strong cheeses

SERVING TEMPERATURE:

18° C

CONTENT:

Bottle 0,75 lt.

AGEING:

2 - 3 years

TECHNICAL ANALYSIS:

Alcohol: 12,00 %vol

Contains sulphites



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