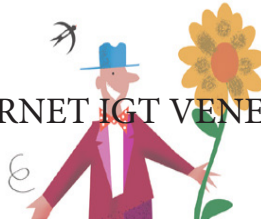


CABERNET IGT VENETO



Grape Variety 100% Organic Cabernet Sauvignon

Certification Organic Valoritalia | Vegan Society

Origin Veneto.

Winemaking Made from selected and healthy grapes, and through maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where it completes the malolactic fermentation, subsequently, the wine is triple filtered and then bottled.

Storage and ageing In a humidity controlled cellar at a temperature of 10-12°C. Maximum ageing 3 years, best drunk when young.

Color Ruby red with violet hues.

Bouquet Intense, characteristic and pleasantly herbaceous with hints of cherry and blackberry.

Flavor This wine, balanced and suggestive of cherry jam and green pepper, has a good tannic content, acidity and alcoholic degree; it is strong-bodied and persistent on the palate.

Alcohol Content 12.5% vol.

Optimal serving temperature 16-18°C

Gastronomic Matches Ideal with spicy dishes, vegetable couscous, timbales of pasta, pasta with tomato, suitable for traditional and vegan cuisine.

Packaging Bordolese reale bottle, 75 cl., 6 bottles per box.