



*Parol Vini S.r.l.*

TECHNICAL SHEET

## CABERNET SAUVIGNON VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ **CLASSIFICATION:** \_\_\_\_\_

Typical Geographical Indication (IGT).

∞ ◆ **GRAPES:** \_\_\_\_\_

Cabernet Sauvignon.

∞ ◆ **SOIL:** \_\_\_\_\_

It is grown in different soils, however it prefers heavy or skeletal soils. The prevailing location is the plain (70%) and to a lesser extent the first hill (30%).

∞ ◆ **ALCOHOL CONTENT:** \_\_\_\_\_

12% vol

∞ ◆ **REGION OF ORIGIN:** \_\_\_\_\_

Veneto Region – Northern Italy.

∞ ◆ **PRODUCTION METHOD:** \_\_\_\_\_

The grapes are harvested when fully ripe. They undergo traditional vinification with more or less prolonged maceration (a few days) at a controlled temperature. The average maturation period varies from 6 to 12 months.

∞ ◆ **SENSORY PROFILE:** \_\_\_\_\_

The colour is bright red, which takes on purple reflections. The scent is intense, pleasant with a typically herbaceous note especially in the young types. With ageing the secondary aromas become enriched to the classic "goudron". The flavour is full, dry, with a medium-intense body. Round and with good balance.

∞ ◆ **BOTTLING:** \_\_\_\_\_

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** \_\_\_\_\_

It adapts very well to meat and game dishes, cured meats and mature cheeses. Serve at a cellar temperature of 18–20 °C.

∞ ◆ **LOGISTICS DATA:** \_\_\_\_\_

Villa D'Adige pallet - 125 cartons (5 layers of 25 cartons each) - Units per pallet: 750 - Dimensions: 120 x 80 x 170 cm - Total weight: 898 kg

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