



ANTICHELLO

CABERNET

TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA

PRODUCTION AREA

Trevenezie.

GRAPE VARIETIES

Cabernet Sauvignon.

VINIFICATION

Destemming and crushing of the grapes.
Fermentation at a controlled temperature.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

WINE ANALYSIS

Alcohol: 12% by Vol.

Total acidity: about 5,5-6 g/l

SENSORY IMPRESSIONS

Ruby red colour tending to purple.
Characteristic vinous bouquet. Very good body.
Round, dry and full-bodied taste.

SERVING INFORMATION

18° C.

DINING ACCOMPANIMENT

Red meat, game and seasoned cheeses.

LONGEVITY

2 to 3 years.

