



colvendrà®

**CABERNET SAUVIGNON
COLLI TREVIGIANI**

Indicazione Geografica Tipica



PRODUCTION AREA:	Hilly zones of Treviso.
TERRITORY:	Clayey substratum ground.
GROWING:	Espalier row.
CLIMATE:	Cold winters and hot, dry and breezy summers, good daily thermic range.
USED VINES:	100% Cabernet Sauvignon.
GRAPE-HARVEST:	Manual. Yeld 130 q/hectare.
WINE-MAKING:	Soft pressing of grapes, must fermentation with peels, under controlled temperature.
REFINING:	One year long in big oak barrels.
ORGANOLEPTICAL PROFILE:	Intense ruby red with garnet red hues due to its ageing, brilliant, delicate scent of red berry fruits, with spices smell, savoury taste, right tannic, dry, full-bodied.
ALCOHOLIC VALUE:	13% vol.
COMBINING:	Try it with typical cold cuts like sopressa, lard and hard cheese like Montasio, Asiago and Grana Padano, main course with meat sauce, plumage game, grilled red meats.
SERVING TEMPERATURE:	16-18 °C
BOTTLE:	0,75 liters

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