

Elvin®

CABERNET SAUVIGNON

DENOMINAZIONE DI ORIGINE CONTROLLATA

☺ Red Wine

PRODUCTION AREA:

River Piave (Treviso-Venice).

VARIETAL

Cabernet Sauvignon 100%

GROUND COMPOSITION:

Loose and aerated plots composed mainly of limestone rock of the Grave, led by subsequent flooding of the river Piave.

VINEYARD:

Farming method and principal crop: Guyot pruning with rigorous winter followed by clear action in green for the control of production and leaf apparatus. Pest implemented according to the dictates of integrated control.

HARVEST:

Manual by mid-October.

VINIFICATION:

Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28 °C., stainless steel. Matured in stainless steel and wood next step.

STORAGE: 16°

SERVICE: 18°

This is a wine that gives a certain security.

SENSORIAL NOTES:



Colour: Ruby to purple.



Fragrance: Olfactory rich red fruits and sweet spices.



Taste: Soft and balanced, elegant tannins and yet red fruits, it finish with some tobacco and violet, a bit like the scents that they had accepted.

FOOD MATCH:

Sea bass baked with peppers, potatoes and black olives.

ADDITIONAL NOTES:

Bottle model: Bordolese Elite 600g UVAG

Weight: Cases of 12 bottles. Gross weight 16,622 kg. Net weight 9 Kg.

Composition E-pal size 80 x 120: 60 cases of 12 bottles (12 cases per layer)

