

Anna Spinato

CABERNET SAUVIGNON

Denominazione di Origine Controllata

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:



Color: 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 6 bottles. Gross weight 8,364kg

Net weight 4,5 kg

cases of 12 bottles. Gross weight 16,622 kg

Net weight 9 Kg

Composition E-pal size 80 x 120: 120 cases of 6 bottles

(24 cases per layer) or 60 cases of 12 bottles (12 cases per layer)



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Wine Farm

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