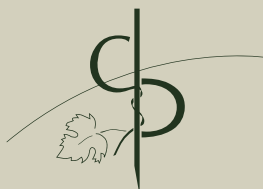


CANTINA
COL DOVIGO



BREGANZE



CABERNET

Technical data sheet

Denomination

Cabernet Sauvignon D.O.C. Breganze

Grape variety

100% Cabernet Sauvignon.

Area of production

Col Dovigo own vineyards in the hills of Breganze.

Type of cultivation

Pruned spur cordon trained.

Winemaking process

Handpicked of grapes. Fermentation on the skins at the maximum temperature of 24°C for a period of 8 days, followed by malolactic fermentation and maturation in stainless steel tanks for 6 months.

Alcohol

13%

Acidity

4,8 g/l

Color

Intense ruby red.

Bouquet

Intense aroma of red fruit accompanied by delicate spices.

Taste

Soft and rich, with light tannins and plenty of flavor.

Food matching

Roasted red meat, hard and aged cheese.

Suggestions for service

Temperature of service: 16-18°C, open the bottle half hour before the service.

Available sizes

0.750 lt