

Blason wines

Cabernet Sauvignon

Classification:

IGT Venezia Giulia

Variety:

100% Cabernet Sauvignon

Vine training system:

Guyot

Soil:

pebbly limestone rich in iron oxides

Harvest:

September, October

Method of harvesting:

by machine

Winemaking:

The grapes are destemmed and left to macerate for 6-8 days at a temperature of 26°C, with delestage and pump-overs

Ageing:

After malolactic fermentation the wine is racked into oak barrels where it is left for 6 months, then ages in the bottle for 2 months

Description and food pairing:

Aromas of underwood, brambles, morello cherries and currants; warm and sapid, the palate reveals lingering background notes of wild berry jam and chocolate.

Matches well with savoury red meat dishes, poultry game and roasts.

