



Corte Bacaro®

CABERNET SAUVIGNON VENETO ORIENTALE IGT

Name:	CABERNET SAUVIGNON VENETO ORIENTALE
Variety:	100% Cabernet Sauvignon
Soil:	Alluvial silt and clay
Vine training method:	Sylvoz, double-arched
Vine density per hectare:	da 2500 a 3000
Harvest:	Last ten days of September
Vinification:	Last ten days of September At controlled temperature in automated steel fermentation tanks, on selected yeasts.
Maturation:	Held in steel tanks at controlled temperature, constantly re-racked and monitored at different intervals up to bottling time.
Residual sugar:	Dry
Alcohol content:	12,5% - 13,0% vol.
Colour:	Intense ruby red tending to violet.
Aroma:	Complex, spicy, with hints of black cherries, mixed berries and green pepper.
Flavour:	Herbaceous, natural, full-bodied and aristocratic.
Serving temperature:	18-20 °C
Serving suggestions:	Best served with grilled, spit-roasted or roasted red meat and hard cheeses.



Società Agricola Corte Bacaro
di Bellia & C. ss