

*San Martino*



*dal 1918*



## **Cabernet Sauvignon I.G.T.**

GRAPE VARIETY: Cabernet 100%

AREA OF PRODUCTION: Veneto, hilly zone around the Piave.

HARVEST: september - october

YIELD PER HECTAR: 160 q.l.s

VINIFICATION: in steel vats with continuous pumping over (rimontaggi)

ALCOHOL CONTENT: 12 % vol.

TOTAL ACIDITY: 5 %

RESIDUAL SUGAR: 9 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR     intense ruby red, sometimes with violet reflexes.

BOUQUET    fruity with strong notes of violet.

TASTE        light herbaceous, well-balanced and harmonic.

### BEST SERVED WITH

Excellent with roast meats, white and red meats, and mature cheeses.

Serving temperature: 18-20 C°



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