



“602020”
CABERNET
Veneto - I.G.P.

DRY RED WINE

"602020" CABERNET

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POWER

The label shows decisive lines and intense, bold tones, representing the characters of Cabernet Sauvignon, Cabernet Franc, and Merlot grapes. The numbers 60 20 20 indicate the percentages of the grapes that compose the wine. It represents the gift of life.

Growing area:

Colli Berici, Lonigo (Vicenza)

Soil type:

Clay

Grape varieties:

60% Cabernet Sauvignon
20% Cabernet Franc
20% Merlot

Technical data:

Alcohol 14,5%
Residual sugar 2 g/l
Total acidity 5.7 g/l
Dry extract 32 g/l
pH 3.50

Vineyard management:

Organic fertilization and hand pruning, shoot-thinning, leaf-pulling, cluster-thinning. Manual harvest between 3rd decade of September and 1st decade of October (the Cabernet in 300 kg bins, Merlot in plateau – wooden cases we use for drying process).

Wine making process:

This is a late-harvest wine since the grapes are the last to be harvested; Cabernet Franc and Cabernet Sauvignon are hand-picked and pressed the same day, while Merlot is put to dry for 20-30 days in a drying loft. Spontaneous fermentation with indigenous yeast in concrete tanks for about 40 days. The wine matures in new French barrique for minimum 30 months, followed by 1 year in the bottle.

Ideal food pairing:

Grilled or roasted meat, medium-aged cheeses.

Serving temperature: 18°C

Recommended glass:

Balloon.

Colour:

Ruby red with purple reflections, turns garnet with ageing, firm and supple structure.

Nose:

Forest fruit, blueberry, redcurrant, wild raspberry, musk and spices.

Taste:

Very appealing, rich, supple and bold with plum and forest fruit jam emerging on the palate. Balance and incredible length matched to pepper, herbs and clay flavors.

Available format sizes:

0,75 Lt / 1,5 Lt / 3,0 Lt / 5,0 Lt

Packaging:

6 bottles cases. Wooden box for 1-3-6 bottles 0,75 Lt and for magnum bottle.

