

# ITALO CESCON

ARTIGIANO DEL VINO



## CABERNET

**Classification:**

Veneto IGT

**Variety:**

100% Cabernet

**Soil:**

Clay

**Harvesting:**

Harvested manually in wooden crates during the third week of September.

**Wine Process:**

Pre-fermentation cold maceration for 4-5 days. Traditional maceration follows with completion of alcoholic and malolactic fermentation after 25 days.

**Aging:**

Ages 9 months in oak barrels and then 6 months in bottle.

**Alcohol level:**

12%

**Duration:**

3 years

**Characteristics**

**Color:**

Ruby red with violet reflexes.

**Aroma:**

Rich with excellent fruit and spice. Complex and well balanced.

**Taste:**

Dry, rich, and concentrated with strong, fruity overtones and notes of vanilla.

**Serve with:**

Enjoy with roasts, poultry, game and aged cheeses. To be served between 60-64°F.

