



## Scheda Tecnica

### CABERNET PIAVE DOC

#### **TYPE**

Still wine

#### **GRAPEVINE**

*cabernet sauvignon and cabernet franc with variable percentages*

#### **WINE-MAKING**

*In red with a 4/6 days soaking at 26/28°C*

#### **RIPENING**

*In steel barrels and then in the bottles for 3/4 months*

#### **ALCOHOLIC STRENGTH**

12,5 % vol

#### **SERVING TEMPERATURE**

18°C

#### **ORGANOLEPTIC FEATURES**

*Intense ruby red, with the tendency to garnet in ageing, intense scent, herbaceous, warm taste*

#### **GASTRONOMIC COMBINATION**

*With roasted white and red meats, hairy game, courses with truffle, spicy and mature cheeses*