



wine of nature



Cabernet Sauvignon: pleasing roundness.

Brilliant ruby red color.

Clean and round, with hints of blackberry,
small red fruits, slightly spicy on the nose.

On the palate shows elegant and gentle
smoothness, balanced body,
with a dry finish.

Grape

Cabernet Sauvignon I.G.T. Venezia Giulia

Composition: 100% Cabernet Sauvignon

Vineyard

Land: site of Valeriano, altitude 200 m/asl;

composition sandy/silty, with more clay at San Giovanni

Vineyard: San Giovanni, 0.55 ha of planted area; 5,800 vines/ha;
10 years average vineyard age; guyot breeding.

Average yield: 45 hl/ha; 1,200 gr/vine; "1 vine - 1 bottle"

Harvest: picking and selection by hand;
second week of October.

Winery

Winemaking: grapes are de-stemmed and squeezed;
maceration for 12 days with pumping over and delestage.

The wine is aged in stainless steel tanks for 36 months
and then bottled.

Alcohol content: 12.5% vol

Total acidity: 4.80 g/l

No. of bottles: 8,000

Tasting


Serving temperature: 18°C

Food pairings: Great with roasted or stewed red meats.
Perfect with grilled squid.

Music: Enjoy with "My favourite things"

by John Coltrane

Code: 033 12 004

 Wines video
<http://youtu.be/FZtCmSapBGg>

Az. Agr. Alessandro Vicentini Orgnani | Via Sottoplovia, 4a – 33090 Valeriano (Pn) Italy
tel e fax +39 432 950107 | info@vicentiniorgnani.it | www.vicentiniorgnani.it



Cabernet Sauvignon 2012




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