

COLLEVENTO Q21



Cabernet

IGT Trevenezie



GRAPE VARIETY

Cabernet Franc – Cabernet Sauvignon



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



VINIFICATION

Soft pressing of grapes. Fermentation on the skins as long as the desired color is released. Maturation in stainless steel tanks. Bottle ageing.



ALCOHOL *

12.50 % vol
* indicative values



TASTING NOTES

Slightly herbaceous aromas followed by hints of red fruits, plum and raspberry. The mouth reveals spicy overtones accompanied by a gentle violet fragrance.



SERVING TEMPERATURE

16° – 18° C



BOTTLE SIZE

0.75 L