

CABERNET TREVENEZIE IGT



VINEYARD & PRODUCTION INFO

Soil composition: clay, sandy and pebbly
Training method: pergola trentina and Guyot
Elevation: 328-656 ft a.s.l.
Vines/ha: 4,000-6,000 vines/ha
Exposure: South-East/South-West
Vines age: 10-30 years
Harvest time: September
First vintage: 2002



WINEMAKING & AGING

Varietal composition: 95% Cabernet Sauvignon,
5% Cabernet Franc
Fermentation

Container: stainless steel tanks

Length: 8-9 days

Temperature: 82°F

Maceration

Technique: on the skins

Length: 12 days

Aging

Container: 50% stainless steel tanks,
50% barriques, tonneaux and big barrels

Wood: French oak

Length: 12 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 2.5 g/l

Acidity: 5.5 g/l

Dry extract: 30 g/l



FOOD PAIRINGS

Pairs well with red meat, game, and aged cheeses.



TASTING NOTE

Deep ruby-red color.

The nose offers an intense bouquet of fresh fruit, such as red berries, along with hints of spice and a touch of smokiness.

It has good structure, with smooth tannins and a nice, long finish.

PRODUCER PROFILE

Estate owned by: Togn family

Winemaker: Goffredo Pasolli

Region: Trentino (Italy)

