

VEDOVA

WINE ART



CABERNET SAUVIGNON PIAVE VQPRD

Production area

DOC Area near the river Piave in the Province of Treviso

Grape variety

Cabernet Sauvignon

Wine production process

End of September, beginning of October

Production process

Red vinification with maceration lasting 10-12 days.
This wine is refined in oak barrels before bottling

CHARACTERISTICS

Colour

Intense ruby red colour with garnet glints

Smell

Intense and winy with hints of fruits of the forest and spices

Taste

Dry, sapid and full-bodied with a pleasantly grassy finish

Serving temperature

16°-18° c

Average data

Alcohol 12,50% vol

Zuccheri 2 g/l

Acidità 5,2 g/l

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