



COLLEZIONE MAIOLICA



## CABERNET - VENETO I.G.T.

Our Maiolica-line celebrates the essence of the Venetian art of winemaking: a fresh, crispy, easy-sipping glass of our best local tradition. Both wine and art are deeply rooted in our region. We chose the majolica - a decorated plate typical of the Venetian artistic handcraft - to celebrate the profound connection between winemaking and the artistic craftsmanship: the meticulous painting of the Majolica reminds of the gentle attentions towards the vines of the farmer. Like any artist, we - the Cavazza Family - are steadily setting higher standards in our job; year after year, harvest after harvest, we strive to produce the best artwork. And we are proud to offer you our piece of art: your daily glass of Venetian wine.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.
<b>SOIL TYPE</b>	Iron rich clay and limestone
<b>VARIETAL</b>	Cabernet
<b>TRAINING SYSTEM</b>	Guyot
<b>HARVEST PERIOD</b>	Second half of September
<b>WINE MAKING</b>	On skins for about 6-8 days  Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks for 5-7 days at a thermostatically controlled temperature of 23° C max/73.4 F

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	12,0% Vol.
<b>RESIDUAL SUGAR</b>	3,50 g/l
<b>TOTAL ACIDITY</b>	5,20 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Bright and lively ruby red color
<b>BOUQUET</b>	Nose of red berries, like redcurrants and forest fruits. Slightly green peppercorn notes.
<b>TASTE</b>	Soft and mouth-filling, slightly tannic with a persistent finish.
<b>SERVING TEMP.</b>	14-16° C/57.2-60.8° F
<b>SERVING SUGG.</b>	Excellent with oven cooked pasta dishes with meat. Sauce like lasagna bolognese, and main course dishes of white meat and mixed barbecued grills.
<b>CLOSURE</b>	Screw-cap
<b>PERFECT FOR</b>	A candle light romantic dinner