

LA SERRA

CABERNET

DELLE VENEZIE
INDICAZIONE GEOGRAFICA TIPICA

PRODUCTION AREA

Vineyards to the north-east of Verona.

GRAPE VARIETIES

Cabernet Sauvignon 100%.

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

Crushing and destemming of the grapes.
Fermentation temperature between 22° and 26° C.
2 days of maceration.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Ruby red colour tending to purple. Characteristic vinous bouquet. Very good body. Round, dry and full-bodied taste.

SERVING INFORMATION

16° C.

DINING ACCOMPANIMENT

Red meat, game and seasoned cheeses.

LONGEVITY

2 to 3 years.



Please store away from light and heating, laid down in a cool place.

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