



CAMPE DHEI

CABERNET SAUVIGNON
VENEZIA DOC

WINE NAME

Cabernet Sauvignon
Venezia
Denominazione di Origine Controllata

WINE TYPE

Still wine

LOCATION OF THE VINEYARD

Veneto region, provinces of Treviso and Venice

POSITION AND TYPE OF SOIL

Medium-textured soils. The vineyards are expertly cultivated on land skirting the river Piave, extending all the way to the edge of the lagoon. Here the mild climate allows optimal growth of vines

GRAPE VARIETY

Cabernet Sauvignon

ALCOHOL CONTENT

13% vol.

RESIDUAL SUGARS

2 g/l

ACIDITY

5 g/l

WINE MAKING PROCESS

Selection of grapes in the vineyard, controlled-temperature vinification with maceration on the skins with selected yeasts

CAPACITY / BOTTLE SIZE

0.75 lt.

SERVING TEMPERATURE

18-20 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

The wine is limpid, deep red in colour, with penetrating hints of garnet

BOUQUET

On the nose, delicate balsamic eucalyptus and an ensemble of subtle yet balanced notes of pepper and coffee making way, as the wine breathes, for vanilla and chocolatey notes from the ageing in wooden casks, all perfectly dosed for a bouquet of exquisite elegance

TASTE

Velvety and elegant in the mouth, the evident sweetness is not linked to sugar but to tannins, the result of harvesting suitably ripe grapes. The slight astringency on the finish makes it palatable and persistent in the mouth

MATCHES WITH

It pairs well with elaborate red meat dishes. Lamb stew or grilled ribs are just a few possible pairings. Also, its ability to accompany rich first courses of game, or rustic platters of cold cuts and mature cheeses, is not to be underestimated