MARCUZZO VINI

CABERNET AFFINATO

Intense purple red wine with a typical bouquet of important wines. Lovely nose,reminiscent of sweet violets and sour ripe berries with notes of tobacco and chocolate. Its fully intense and well-balanced tannic body results on the palate full-bodied, dry and slightly bitter.

Type of product: Still red wine
Alcohol: 13% Vol.
Production area: Province of Treviso (Veneto)
Varietal: Cabernet i.g.t. Veneto

Agronomic characteristics:
The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

Production process:
The harvested and destemmed grapes are placed in a tank to ferment with a controlled temperature of 25-27 ° C. After 5-6 days the grape must is separated from the skins, the skins are then pressed and the grape must concludes its fermentation in stainless steel tanks with a controlled temperature of 22 ° C. Once fermentation is completed, the wine is decanted and rests in wooden barrels for about 6 months. After this period the wine is bottled, followed by another rest period of at least 2 months and then ready to be put on the market.

Food Pairing: It is ideal with zampone (pettitoe), cotechino (a type of Italian pork sausage)
and rotisserie meats. Try it with pasta smothered in game ragù.

Serving temperature: 16 ~ 18 ° C

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