



FRASSINELLI



CABERNET SAUVIGNON

denominazione di origine controllata

VENEZIA

Grapes: Cabernet Sauvignon

Grapes production area: Mareno di Piave - Baorche

Soil type: good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

Winemaking: maceration in steel vats for 15 days.
Fining in concrete vats for 6 months

Alcohol: 12,5% Vol.

Residual sugar: 1 g/l

Tasting notes: on the nose elegant aromas of blueberry, black cerry, plum, blackberry, black currant and bell pepper. On the palate the fruity flavours join the elegant moderate tannins.