

## CABERNET MERLOT TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA

### WINEMAKING

The grapes are harvested, pressed and vinified separately in stainless steel vats. Fermentation at submerged cap is carried out at a controlled temperature of 24°-25° C for about 8-10 days, during which the product undergoes frequent pumping over to encourage the extraction of tannins. After malolactic fermentation, the wine is stocked in stainless steel tanks. Then it is assembled and bottled.

### WINEMAKER'S NOTE

This well-known Bordeaux style blend is an appealing red that is rich in aromas, soft tannins and color. It stands out with its spicy fragrance and notes of raspberries and blackberries, its youthful, modern style and its mellow yet well-structured taste.

### FOOD PAIRINGS

Pairs well with savory pasta dishes, braised or roast meat and seasoned cheeses. To be served at 16-18° C.

## Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



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**Geographic Area**  
Veneto and Friuli.

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**Grapes/Blend**  
Cabernet Sauvignon 55%  
Merlot 45%

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**Harvesting Period**  
Mid September

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**Alcohol**  
12%

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**PH**  
3.20

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**Total acidity**  
5.50 g/l

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**Residual Sugar**  
8 g/l