

IL PORTONE



APPELLATION	CABERNET IGT VENETO
EAN BARCODE	634682000050
PRODUCTION REGION	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, upon which the gentle slopes of the Veneto Pre-Alps stand as a bulwark.
VINIFICATION	Grapes are harvested during the second ten days of September. They are then crushed and placed in temperature-controlled fermenting vats for alcoholic maceration and for the extraction of colouring substances and varietal aromas. After this stage, which lasts 10-15 days, the lees are drawn off the Cabernet, which is then racked and placed in steel containers. The wine is finally clarified before bottling, so as to be softened.
TASTING NOTES	Cabernet is a deep ruby-red Bordeaux wine, which takes on a garnet hue as it ages. On the nose it reveals scents of ripe fruit, redcurrants and forest fruits, enclosed within a vaguely grassy overtone. Soft and flowing on the palate, lean and full-flavoured.
FOOD AND WINE PAIRING	This wine is perfectly suited to pairing with roasted meat or with a sublime risotto with radicchio.
SERVING TEMPERATURE	16-18 C°
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0,55
TOTAL ACIDITY gr/lt	5,2
So2	138
BOTTLE TYPE	Bordeaux Gold Leaf
BOTTLES per CASE	12
CASES per LAYER	16
CASES per PAL	80

"Technical information is for guidance only and is not binding"

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