

# V VIAGGIO

CABERNET SAUVIGNON IGT DELLE VENEZIE 2016



## HISTORY

Cabernet Sauvignon originates from the Bordeaux wine region in the south west of France, and more specifically from the Gironde district, which is the area lying alongside the final stretch of the Garonne and Dordogne rivers. Cabernet Sauvignon has spread especially in the hilly areas, where it found an ideal habitat for the production of high-quality wines. Though rather low yields and small-sized clusters have limited its cultivation in the truly ideal areas. The most frequently used training methods in Trentino are Guyot and Pergola Trentina.

## REGION

Trentino DOC, Italy

## VARIETAL

100% Cabernet Sauvignon

## VINEYARDS

Adige Valley and Vallagarina Valley in the province of Trento

## WINEMAKING

After crushing, the must remains in contact with the skins for 8/10 days in small stainless steel tanks to encourage greater extraction of high quality polyphenols. At the same time the alcoholic fermentation takes place thanks to the action of selected yeasts at a temperature of 25-28°C. The new wine is left to develop in stainless steel vats until the malolactic fermentation is complete and then aged in stainless steel tanks and medium-sized oak barrels.

## WINEMAKER

Anselmo Martini - Chief Oenologist

## VINTAGE

The grape are harvested when fully ripe between the end of September and the first 20 days of October.

## TASTING NOTES

A very intense ruby red color. Ripe berry fruit nose with slight hints of spice. Excellent body with medium tannins, velvety texture and full palate. Perfect balance and harmony between acidity and tannin.

## TECHNICAL INFORMATION

pH: 3.7

Total Acidity: 4.8 g/l

Residual Sugar: 4.5g/l

Alcohol: 12.5%