

SUTTO

CABERNET

The Venetian Cabernet represents the unmistakable high quality of Sutto style. A current vintage wine with excellent aging perspectives.



Colour *Intense tourmaline red.*

Nose *Rich notes of cherry and blackberry jam characterise this excellent wine, unique in its delicate scents of mediterranean herbs which don't overpower the pleasant fresh hints of violet and unripe red fruit.*

Taste *A balanced and satisfying tone marks Sutto Cabernet, which reveals a firm and mouthfilling character, softened by refined tannins.*

Method of production Vinified in red with a medium-long maceration and periodic push-downs, which allow a nice extraction of colour and polyphenols from the skins, fostering as well the oxygenation of the yeasts and making them more productive. The complexity of the wine derives from a partial aging in mid-sized casks.

Alcohol 13%.

Harvest Between the end of September and the beginning of October.

Grape Cabernet.

Bottle size 0,75 l. - 1,5 l. - 0,375 l.

Food matching Ideal with grilled meat, aged cured meats and semi-hard cheese.

How to serve Serve at 18°C.

How to list on wine menus Cabernet IGT Trevenezie, Sutto.

