



Grape: Cabernet Sauvignon 100%

Yield per hectare: 80 q.li

Acidity: 5,7

pH: 3,60

Sugar: 3 g/l

Sulphites: 70 mg/l

Alcohol: 14.3 % vol.

Production: 4000 bt

Magmatico

Cabernet Sauvignon IGT Veneto
(from dried grapes)

VINIFICATION

Manual collection in cassettes during the third week of September. Withering for 2 months and following pressing. Fermentation in truncated-conical wooden vats with daily fulling for 30 days. Maturation in oak barrels of 30 hl, for 18 months.

DESCRIPTION

- Intense ruby red tending to purple
- Alternating tones of wild fruit in jam, black pepper, chocolate notes, vanilla and balsamic essences.
- Full, round, mineral, persistent. Releases power and warmth well balanced by freshness and tannin.

Serving temperature: 12/14 C

Longevity: 7/10 years

FOOD PAIRINGS

A premium wine, soft, full bodied, suitable for pairing with meat dishes as great meats, game meat, braised beef and stew.

Interesting with mature cheeses.

Alternative at the end of a meal with a selection of chocolates.



The chef's advice

Slice of beef in a crust of cocoa beans and ginger carrots