



AI PALAZZI



Cabernet Sauvignon

MONOVARIETALE

DENOMINATION:	IGT Trevenezie
VARIETIES:	100% Cabernet Sauvignon
HARVEST:	September - October
VINIFICATION AND MATURATION:	After standing on the skins, the grapes ferment at a controlled temperature of 28°C. Maturation in Slavonia oak for 24 months, then ageing in bottle for 12 months.
ALCOHOL:	13% vol.
SERVING TEMPERATURE:	18 - 20°C

TASTING NOTES

Bright ruby red with garnet highlights. On the nose aroma of red fruit jam, opening up to hints of thyme and rosemary in flower, and elegant lavender, followed by sweeter nuances of Oriental spices (cinnamon, vanilla, nutmeg, juniper berries and cardamom). In the mouth, soft tannins caress balsamic and mineral notes.

SERVING SUGGESTIONS

Delicious with red meat, game and richly flavoured starters, such as pappardelle pasta with hare or duck ragout.