CABERNET CICOGNA

Cabernet Colli Berici DOC



A limited production wine harvested from carefully selected small vineyard lots (3 ha/7.4 ac) on top hills (180 m/600 ft) that are estate grown and carefully farmed. The grapes are handpicked and sortedat harvest time in order to create unique, artisan-style wines that reflects the craftsmanship involved in hands-on winemaking.

TECHNICAL INFORMATION

Colli Berici appellation area) SOIL TYPE Iron-rich clay and limestone VARIETAL Cabernet Sauvignon (growing in our area for over than 100 years) TRAINING SYSTEM Guyot AVERAGE VINE AGE 20 years HARVEST PERIOD/METHOD Mid October. Careful grape selection by hand. WINE MAKING In red (grape skins remain in contact with the juice PRIMARY FERMENTATION About 10-12 days in stainless steel tanks at a contribution of 26°C/78.8°F	FINING	6 months in bottle
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Colli Berici appellation area)	VARIETAL	JN 회장 회장에 맞았다면 가게 하면 바다 이 아니라 모든 (2015년 2015년
	SOIL TYPE	Iron-rich clay and limestone
	AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza, Veneto region. (Cicogna is the name of our Family Estate in the heart of the Colli Berici appellation area)

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,5% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,4 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Deep and rich purple tending to garnet red with ageing
BOUQUET	Very intense aroma of spices and ripe red fruit
TASTE	Full and velvety, with scents of woody undergrowth. Elegant tannins, persistent finish of vanilla-flavored red berry fruit
SERVING TEMPERATURE	16-18°C/60.8-64.4°F
SERVING SUGGESTIONS	Perfect with all types of roasts, like Florentine roast beef with rosemary or roast pork, game dishes like spit-roasted leg of venison and both soft and hard mature cheeses (like Asiago stravecchio cheese)
BOTTLE SIZE	€ 750 ml/Magnum 1.5 lt
CLOSURE	Wooden cork



HOW TO DESCRIBE ON WINE LIST

"CICOGNA" CABERNET SAUVIGNON Colli Berici DOC (Veneto, Region)

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