# **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**

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)
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 controlled temperature of 26°C/78.8°F
MATURING AND AGING	12 months in small 228 liter French medium toasted oak barrels
FINING	6 months in bottle

#### 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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