

CABERNET DEL CASTELLO

CHARACTERISTICS

Cabernet del Castello is a careful selection of Cabernet Sauvignon. It shows bright ruby with purplish highlights and boasts a clean, crisp, fruity nose with slight grassy notes. On the palate it is young, slightly tannic and grassy, soft and balanced. Due to its freshness and the characteristics that make it an early-drinking wine, it can be drunk throughout the meal, but particularly with red meats and medium-mature cheeses. It is especially suitable for pairing with typical regional dishes and formajo imbriago. It is best served at a temperature of around 18°C to underscore its typicity.

PROFILE CONTENTS

grape varieties	Cabernet Sauvignon
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2002/2007
soil	gravelly sand/silty clay
vine spacing	2.80 x 1.00 m
pruning	spurred cordon
yield/hectare	8 - 9 t
alcohol content	12.00 vol.%
acidity	5.80 g/l
ph	3.50

VINIFICATION

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, addition of cultured yeasts. Maceration for 6-7 days followed by drawing off the lees. Pumpover repeated 3 or 4 times a day. Primary fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is cold stabilised to avoid the precipitation of tartaric acid and bottled in sterile conditions following aseptic filtration.

BOTTLE TECHNICAL INFO

cl. 75 | natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560109



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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