

CABERNET BARRIQUE

CHARACTERISTICS

Our Cabernet Barrique is a Bordeaux selection of Cabernet Sauvignon. Malolactic fermentation takes place in small oak casks, where the wine subsequently ages for 8-10 months. This enables it to acquire unmistakable oak tones, which underscore the characteristics of the wine rather than covering them. A deep ruby red wine tending to purplish. Slightly grassy nose with raspberry aromas when young; vinous with hints of forest fruits and cherry. Softens out with ageing, acquiring aromas of violet, Eastern spices, black pepper, cocoa powder and tobacco. Pairs with haute-cuisine meat dishes, charcoal-grilled meats, red and white roast meats, fancy poultry and game, mature cheeses like medium-mature and mature Piave, and medium-fat semi-hard cheeses. Serve at around 20° C to heighten the aromas and flavours.

PROFILE CONTENTS

grape varieties	Cabernet Sauvignon
appellation	Denominazione di Origine Controllata (DOC)
year of planting	2002
soil	gravelly silty sand
vine spacing	2.80 x 1.00 m
pruning	spurred cordon
yield/hectare	7 t
alcohol content	13.00 vol.%
acidity	5.40 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. Manual pumpover. After primary fermentation, the wine is racked and transferred to 210-litre and 500-litre French oak casks for malolactic fermentation and ageing for 8-10 months, depending on vintage. The various varietals are blended immediately prior to bottling, carefully assessing the characteristics of the casks available.

BOTTLE TECHNICAL INFO

cl. 75 | natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560307



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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