



AZIENDA VITIVINICOLA PARCO DEL VENDA



CABERNET I.G.T.

- **NAME:** Colli Euganei Cabernet
- **GRAPE VARIETY:** 70% Cabernet Sauvignon, 30% Cabernet Franc
- **PRODUCTION AREA:** Boccon di Vò – Vò
- **YIELD PER HECTARE:** 7000 kg/ha (3.1 tons/acre)
- **ALTITUDE:** 75 meters above sea level
- **EXPOSURE:** south-west
- **SOIL:** hilly, at the bottom of the hill, mostly clayey:
- **VINE TRAINING SYSTEM:** Guyot
- **YEAR OF PLANTING:** 2000 – 2003
- **HARVEST TIME:** last decade of September – first decade of October
- **PLANT DENSITY:** 5000 grapevines per hectare (2023 per acre)
- **VINIFICATION:** Pressing and destemming of grapes. Four days of fermentation in horizontal vinificators at controlled temperature of 28°C.
- **WINE FINING:** in steel tubs for four months, using the micro-oxygenation technique for thirty days. After bottling, the wine undergoes three months of bottle aging before release.
- **PRODUCTION:** 15.000 bottles
- **TASTING NOTES:** Very intense, almost impenetrable, ruby red colour. The bouquet is highlighted by wonderful fruit aromas of wild berries and sour cherry. A wine with a strong personality, characterised by a bold flavour and aromatic persistence on the long finish.

ALCOHOL: 13% vol.

RESIDUAL SUGAR: 4.0 g/l

TOTAL ACIDITY: 5.5 g/l

PH: 3,50

Micro-oxygenation A technique used in winemaking which involves the controlled addition of small amounts of oxygen to wine in a slow and continuous manner through a special micro-oxygenation equipment. The purpose of this process is to enhance certain organoleptic qualities of the wine. Micro-oxygenation is supposed to result in wines with more roundness, increased aromatic intensity and complexity as well as higher colour stability.

PARCO DEL VENDA

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