



Nono Miglio

Cabernet Sauvignon DOC Friuli

In vineyard

Cabernet Sauvignon is an international grape variety whose characteristics are hugely influenced by the area in which it is cultivated. Thanks to a careful clonal selection process, grape varieties perfectly adapted to the territory are propagated, which provide us with grapes in perfect condition every year. The low production yields, together with accurate green harvesting management, allow for the attainment of maximum phenolic maturity.

In cellar

The grapes are fermented in an average temperature of 25° C and maceration lasts for 18-20 days. The eminence of typical varietal characteristics is obtained after aging in steel.

Tasting notes

Cabernet Sauvignon Nono Miglio is distinguished by its enchanting brilliant red colour and by its delicious scent with distinct hints of pepper, cloves and violet. The flavour is austere, full-blooded and velvety.

Plus

Pure bred Cabernet Sauvignon, an international grape variety that has found its ideal habitat in Eastern Veneto. A rich, fruity and intense bouquet. In tasting it expresses great character with its breadth of body and persistence.

What does “Nono Miglio” mean?

Annone Veneto takes its name from the ninth milestone placed on the Strada Consolare Postumia: ‘ad nonum lapidem’. With the name of this wine we have evoked the ancient origins of our land.



Gambero Rosso
2 bicchieri



Wine Enthusiast
91 punti + best buy



Bibenda
4 grappoli



Luca Maroni
94 points

Pairings

Perfect with red meat dishes, poultry and game. Also excellent with local cheeses as medium mature Montasio or Carnic Alps cheese.

Serve at 18°C

13% Vol.

Bottle size: 0,75 l

Sugars: 1,5 g/l (+1)

