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 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.

In the label the *Explorer Blackbird*

Lying among the meadows that surround the vineyards of Sequals, with a small bouquet of roses, lives The Sensitive Blackbird. It is the most attentive interpreter of nature's scents, able to recognize the most delicate nuances that the land gives to the rosé grapes of Traminer.

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.

Wine Enthusiast
91 points + best buy

Luca Maroni
94 points

Gambero Rosso
2 bicchieri

13% Vol.
Bottle size: 0,75 l
Sugars: 1,5 g/l (+1)