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Cabernet - Colvendra

Price per Unit (bottiglia): €6.80 (including 20 % tax)



GRAPE VARIETY Cabernet Sauvignon 100%

ORIGIN The ***Cabernet by Colvendra*** born in an area called Refrontolo, a town placed in a hilly landscape between the Piave and Montello and always been known for the excellent weather conditions and the sweetness of its hills.

In these hills is indeed one of the most famous and important area of Italy for oenology, the "road of prosecco" an historic crossroads of culture (dating back to 1966) and wine culture, which with its 35 km stretches from Conegliano to Valdobbiadene.

The wine produced in this area has obtained the designation of origin, prosecco DOC ConeglianoValdobbiadene.

THE COMPANY

The tradition of the company Colvendra dates back to early 1900, when Leonardo of Colletta puts roots and start a wine production in the hills of Refrontolo.

From the birth of the company are now passed many years, but Colvendra remains faithful to the values of its tradition, which founded in the quality the reason for its success.

WINE-MAKING Obtaining a quality wine undoubtedly requires the use only of quality grapes.

The ***Cabernet by Colvendra*** fact is obtained from the more dense vineyards and from mature grapes. Soft pressing to obtain just free-run juice, which is then put together with the solid parts (skins and pips) in maceration's tanks.

The fermentation, thanks to the action of yeast, transforms sugar into alcohol and other minors substances fundamental to the aroma and the structure of wine. The fermentation of must with the pips implies their maceration and the production of colour and tannins.

The skin fixes the color, the aroma and fragrance. It happens in steel tanks at a constant temperature of 26 to 30 degrees, higher than the fermentation for white wine, to get more tannins and colouring matter.

After the fermentation there is a process called "aging", where the wine stands. After that it undergoes a number of rackings and then get stored.

SENSORY EVALUATION SMELL delicate fragrance of red berry fruit, herbaceous with hints of spices TASTE/FLAVOUR tangy, tannic, dry, persistent perlage COLOR ruby red with

ANALYTICAL DATA Alcohol 13% vol.

SERVING SUGGESTION Ideal with typical cold cut as sopressa, cheeses like montasio, asiago, grana padano and with pasta with meat souces, or main course of grilled red meat.

TEMPERATURE OF SERVICE Recommended serving temperature 16-18°C

TO BE SERVED IN A big round-shaped glass

[Vendor Information](#)

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