



ANTONIO
INTROVIGNE



Denomination	CABERNET SAUVIGNON D.O.C. PIAVE
Variety	100% CABERNET SAUVIGNON
Appearance	Ruby red tending to garnet.
Nose	Intense spicy fragrance with hints of vanilla and ripe red fruit.
Palate	Dry, full-bodied flavour, round and well-balanced.
Total acidity	5,4 g/l
Residual sugar	1,8 g/l
Total solids	28,9 g/l
Alcohol content	13.00% vol
Vinification	red wine vinification
Vineyard Yield	80 q.li/ha
Harvest period	Fourth week of September
Must time on the skins	9 days
Fermentation	Fermented on the skins at a controlled 22° C. Finally, the malolactic fermentation.
Maturation	In barriques for 10 months
Bottle capacity	0,75 lt
Packing	cases of 6 bottles
Position	Fontanelle
Soil profile	Clay and a dessicated clay layer known as caranto
Vineyard density	3900 vines per hectare
Training system	guyot
Serve with	roast red and white meat, poultry, venison, hard cheese and lamb.
Serving temperature	18/20°