



Kaberlò

VENETO IGT ROSSO



16-18°
SERVICE
TEMPERATURE



5-6 K
PRODUCTION
PER YEAR



12,5%
ALCOHOL



4-6
RESIDUAL
SUGAR (G/L)



5,2
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



TONNEAUX



6
BOTTLES

PROFILE:

FRUITY



MINERALITY



SMOOTHNESS



BODY



TANNINS



RACCOMANDED GLASS



Baloon

GRAPES VARIETIES

Cabernet and Merlot

LOCATION OF THE VINEYARD

Veneto region

VINIFICATION AND TYPE OF LAND

Altitude up to 150 mt above sea level. Clay soil, high density vineyard. Limited production at 90 quintals grapes per hectare.

VINIFICATION AND AGING

Pressing and fermentation of the pressed at 20°C, daily dives in the marc for about 15/18 days. Transfer and clear of the wine. Aging in steel tanks and in tonneaux for 12 months. Blending, bottling and aging in bottle for 2 months.

WINE LAYOUT AND PAIRING

Deep red colour, almost garnet. Intensive and vinous with violet scent, dry and sapid taste. Perfect with roast meat, chicken and game.

FOOD PAIRING



Parmesan chitterlings



Spinach spatzle with dairy cream and speck



LE MANZANE®

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