



LEMANZANE®

# KABERLÒ

Veneto IGT Rosso



## PROFILE:

FRUITY	■ ■ ■ ■ ■
MINERALITY	■ ■ ■ ■ ■
SMOOTHNESS	■ ■ ■ ■ ■
BODY	■ ■ ■ ■ ■
TANNINS	■ ■ ■ ■ ■



BALLOON



16-18 °C  
SERVICE  
TEMPERATURE



6/8 MILA  
PRODUCTION  
PER YEAR



12,5%  
ALCOHOL



5-7  
RESIDUAL  
SUGAR (G/L)



5,2  
TOTAL  
ACIDITY  
(G/L)

## GRAPE VARIETIES

Cabernet + Merlot

## LOCATION OF THE VINEYARD

Veneto region

## VINEYARDS AND TYPE OF LAND

Altitude up to 150 mt above sea level. Clay soil with 3000 gyves per hectare. Limited production at 90 quintals grapes per hectare.

## VINIFICATION AND AGING

Pressing and fermentation of the pressed at 25°C , daily dives in the marc for about 15/18°C. Transfer and clear of the wine. Aging in tanks of cement and in oak barrels for 18 months. Bottling and aging in bottle for 3 months before entry into the market.

## WINE LAYOUT AND PAIRINGS

Deep red colour, almost garnet. Intensive and vinous scent, more delicate if aged. Important dry and sapid taste. Perfect with roast meat. Served at 16-18 °C.

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