



“602020” CABERNET

Category | Dry red wine

In a word: power

The label shows decisive lines and self-confident tones, well representing the characters of the Cabernet Sauvignon, Cabernet Franc, and Merlot grapes. The numbers 60 20 20 indicate the percentages of the grapes that compose the wine. It represents the gift of life.

“602020” Cabernet IGP Veneto Rosso

Indicazione Geografica Protetta

Town/area:

Colli Berici, Lonigo (Vicenza)

Soil profile: clay

Grapes

60% Cabernet Sauvignon,
20% Cabernet Franc,
20% Merlot

Technical data:

alcohol 15%, residual sugar 4 g/l
total acidity 5.7 g/l,
dry extract 33 g/l
pH 3.50

Vineyard operations

organic fertilisation and hand-pruning;
shoot-thinning, leaf-pulling,
cluster-thinning. Manual harvesting,
between the 3rd decade of September
and the 1st of October (Cabernet in 300
Kg bins, Merlot in plateaux)

Vinification and maturation:

this is a late-harvest wine, inasmuch as the grapes are the very last to be harvested; the Cabernet Franc and Cabernet Sauvignon are hand-picked, and then pressed the same day, while the Merlot clusters are hand-picked into plateaux then remain some 20–30 days in the drying loft. The must ferments with ambient yeasts in concrete vats at normal temperatures for about 40 days. The wine matures in new oak barrels for a minimum of 30 months, followed by 1 more year in the bottle

Ideal food pairing:

at its best with grilled or roasted meat,
medium-aged cheeses

Serving temperature: 18°C

Recommended glass: balloon-shaped stemmed glass

Appearance:

red tending to deep purple, and to garnet
with ageing; glycerine-rich

Bouquet:

wild red berryfruit, blueberry, redcurrant,
wild blackberry, musk and spices

Palate:

enters with immediately appealing richness;
austere, complex, long-lingering, and
well-balanced, with pronounced tannins and firm
structure. Offers aromatic impressions of prune
marmalade and wild red berry. Lengthy finish,
with delicate hints of black pepper,
country herbs, and clay earth

Available sizes

375, 750 ml; 1.5, 3.0, 5.0 l

Packaging:

cases of 6 bottles. Wood box of 1–3–6 bottles
for 750 ml and magnums

