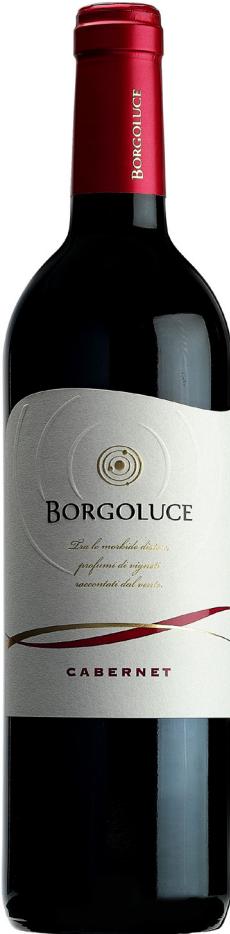


SUPERIORE, BY NATURE



CABERNET

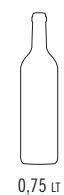
I.G.T. Marca Trevigiana

Deep red

Deep ruby red and tinges of garnet. A full, rounded wine. Red berries, marasca and cherry dominate the pervasive, heady fragrance, giving fruity sensations to the palate. Subtle hints of tobacco and oriental spice enhance the softness of this Cabernet, made with a blend of Sauvignon and Franc grapes.

TECHNICAL DATA

colour	ruby red. With age, this wine will acquire a deep garnet hue
fragrance	full, pervasive and heady fragrance, dominated by red berry, marasca and cherry preserves; followed by hints of tobacco and oriental spice
tasting notes	soft and velvety palate, with echoes of its fruity aromas
alcohol content	13% vol
total acidity	4.50 g/l
ph	3.70
dry extract	28 g/l
wine and food pairing	an excellent choice with mature, savoury cheeses. A very good accompaniment for roasted or grilled red meat
how to serve	in a broad-rimmed crystal glass at 18° C.
storage	keep in a cool, dry and dark environment
wine list	Cabernet Marca Trevigiana IGT Borgoluce - Susegana (Treviso)
PRODUCTION	
grape varieties	Cabernet Sauvignon and Cabernet Franc
average altitude of the vineyards	from 0 to 200 metres a.s.l.
vine density	5,000 / hectare
average production	8,000 kg / hectare
type of terrain	medium-density clay soil with high skeleton density
climate	temperate, with summers that are hot but not close and oppressive. Average annual thermal excursion: 20-21°
training system	spurred cordon system
grape-harvesting period	end of September, early October
vinification technique	destemming followed by light remontage in a stainless steel, Ganimede vinification tank. Maturing for 15/20 days combined with soft 'punching-down' and delestage
fermentation temperature	20/25°C
malolactic fermentation	total
ageing	6 months: 10% in wood (with a part in tonneaux of French oak with the medium-toast treatment and a part in Slavonic oak barrels); 90% in steel
ageing in the bottle	5 months



0,75 lit



BORGOLUCE

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