



## CLASSIC LINE

### CABERNET SAUVIGNON – Doc Collio

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#### GENERAL DATA:

**Vineyard:** located in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and Clay.

**Grape:** Cabernet Sauvignon.

**Type of cultivation:** Guyot.

#### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by a fermentation at a controlled temperature of 23°C on the skins for eighteen days. 30% of fermentation takes place in Allier barriques, 70% in steel tanks at a controlled temperature of 16°C. At the end of this period, the wine is assembled and bottled.

There follows a further long period of refining

#### ORGANOLEPTIC CHARACTERISTICS:

Intense red ruby color with violet edges, it has a slightly herbaceous aroma, recalling raspberries and blackberries. Tasty, pleasant, slightly tannic, full-bodied with a long finish.

#### FURTHER INFORMATION:

**Drink with:** red meat dishes and all forms of game.

**Longevity:** 6–8 years.

**Serve at:** 16–18°C.

AZIENDE AGRICOLE  
L I V O N



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