



## FRIULI

*Cantina Di Bertolo*

### Cabert Cabernet Sauvignon Riserva DOC 6/145119

GRAPE TYPE: Cabernet Sauvignon

BUNCH: Medium sized, nearly cylindrical, winged

GERMINATION: April

FLORESCENCE: The first half of June

RIPENING: At the end of September

VINIFICATION/FERMENTATION: The fruit was destemmed and macerated for 15 days in automatic wine-making vessels. Following fermentation by controlled temperature.

STYLE: Dry, aged in wooden barrels for 24 months

DESCRIPTION: Full, grassy aroma, recalls cocoa and the tannin of toasted wood

GASTRONOMIC PAIRING: Sausages and game roasts, such as chamois, boar and sharp cheese

SERVING TEMPERATURE: 18° C

CONTENT: Bottle 0,75 lt.

AGEING: 4-5years

TECHNICAL ANALYSIS: Alcohol: 13,00 %vol Contains sulphites



### Bravo Wine Imports

1780 Dealton Ave Harrisonburg VA 22801 USA

Phone : 540.432.1477

Fax : 540.432.1577

[www.bravowineimports.com](http://www.bravowineimports.com) - [info@bravowineimports.com](mailto:info@bravowineimports.com)