

REDENTORE

SUSTAINABLE WINERY

CABERNET SAUVIGNON

Redentore Cabernet Sauvignon pays tribute to one of the most treasured festivities of delle Venezie, the “Festa del Redentore”. Every third weekend of July Venetians celebrate with an immense firework display and sumptuous dinners as the harbor fills with boats.

Redentore Cabernet Sauvignon presents intense scents of berries, spices and vanilla. Thanks to its great structure it is ideal with grilled and stewed meat, pork, lamb and seasoned cheeses. We suggest to serve at 16-18°C.

TECHNICAL SHEET



NAME OF THE WINE: Cabernet Sauvignon Trevenezie IGT.

GRAPES: 100% Cabernet Sauvignon.

PRODUCTION AREA: north-east of Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-8.400 vines per hectare trained with guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of September, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats. After malo-lactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13-13,5% by vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense ruby colour, presents intense scents of berries, spices and vanilla. Great structure, with the right level of pleasant velvety tannins.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with grilled and stewed meat, pork, lamb and seasoned cheeses.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 15 years, reaching the top after 10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 87,7 x 253 mm.

BOTTLE AND CASE WEIGHT (full): 1,35 kg/bt, 8,6 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 16 cases, 112 cases per pallet, 672 bottles.

CASE SIZE (length x width x height): 275 x 183 x 255 mm.

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