



CABERNET SAUVIGNON

The name DS stands for the initials of the surname De Stefani, the family that has been producing Premium wines in Veneto, Italy, for five generations. "Tra Mari e Monti" represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Alps Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Cabernet Sauvignon has a ruby red colour with purple hues and complex aromas of wild berries, musk, graphite, tobacco with balsamic hints on the nose. The taste is vigorous and structured, thanks to the strong tannins and the refined style, it goes well with braised and stewed meat, game, mushrooms and aged cheeses. We suggest to serve at 16-18°C.

TECHNICAL SHEET

NAME OF THE WINE: Cabernet Sauvignon Veneto IGT.

GRAPES: Cabernet Sauvignon.

PRODUCTION AREA: Veneto, 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% vol. (it depends on the vintage).

TASTING CHARACTERISTICS: ruby colour with purple hues and complex aromas of wild berries, musk, graphite, tobacco with balsamic hints on the nose. The taste is vigorous and structured, thanks to the strong tannins and the refined style.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with braised and stewed meat, game, mushrooms and aged 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 8-10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 7,80 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

CASE SIZE mm (length x width x height): 246x175x305.

