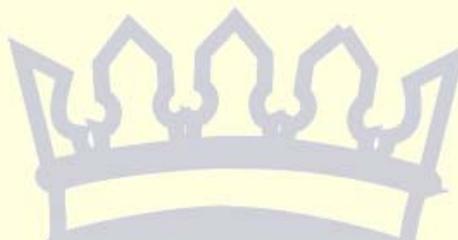




FURLAN



Piave DOC Cabernet



<i>Production area:</i>	San Vendemiano (Treviso), plain, vineyard's exposure south east
<i>Type of soil:</i>	heavy and clayey
<i>Training system:</i>	head training
<i>Planting density:</i>	4.800 vines/ha (2.60 mt x 0,8 mt)
<i>Grapes:</i>	100% Cabernet
<i>Harvest period:</i>	end of September – beginning of October
<i>Vinification:</i>	red winemaking, the maceration lasts ten days
<i>Bottling:</i>	from April to May
<i>Organoleptic characteristics:</i>	full bodied wine, red ruby colour with violet reflections. Intense and slightly herbaceous, with hints of red ripe fruits, spices and notes of violet.
<i>Food matching:</i>	excellent with grilled and roasted red meat as well as with matured cheese
<i>Serving temperature:</i>	serve at 16° - 18°C
<i>Analytical data:</i>	Alcohol: 13 % vol. Acidity: 5,0 gr/l Sugars: dry

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