



# FURLAN



## Piave DOC Cabernet

Full bodied wine, red ruby colour with violet reflections. Intense and slightly herbaceous, with hints of red ripe fruits, spices and notes of violet.

### Food matching

Excellent with grilled and roasted red meat as well as with matured cheese.

### Preservation

The bottles should be kept in a cool, dry place away from light.

### Serving temperature

15-18°C

### Enviromental label

Bottle



Cap



Capsule



Check the provisions of your Municipality

### Technical features

Production area	San Vendemiano (TV), plain, vineyard's exposure south east
Type of soil	Heavy and clayey
Training system	Head training
Planting density	4.800 vines/ha (2.60 mt x 0.8 mt)
Grapes	Cabernet 100%
Harvest period	End of September - beginning of October
Vinification	Red winemaking, the maceration lasts ten days
Bottling	From April to May

### Analytical data

Alcohol	13.5% vol.
Acidity	5.5 gr/lt
Sugars	Dry



Bottle 0,75l