



# Cabernet Sauvignon IGT Marca Trevigiana

One of the most cultivated international vines. It presents typical characteristics of freshness and ease of drinking that distinguishes all IGT LE RUGHE wines. It adapts easily to different climate conditions and vinification techniques, keeping its recognizable features. At the same time it expresses even the characteristics of the terroir.

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**PRODUCTION SITE:**

Hilly terrain area in Treviso

**GRAPES:** Cabernet Sauvignon

**GROWING METHOD:** Sylvoz

**HARVEST PERIOD:**

20th September - 5th October

**GRAPE YIELD:**

135 quintals per hectare

**TECHNOLOGY:** Red fermentation at controlled temperature

**FINING:**

Minimum 270 days in steel tanks

**ALCOHOL LEVEL:** 12,5 % vol

**RESIDUAL SUGAR:** No residual sugar

**TOTAL ACIDITY:** 4,8 g/l

**CELLARING:** Store bottles upright in a dry and cool place

**SERVING TEMPERATURE:** 14 - 16 °C

**SCENT:** Hints of violet and rowan

**TASTING NOTES:**

Mildly tannic, full and sapid

**FOOD COMBINATION:**

Grilled meat and stew

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# leRughe