



CABERNET TREVEZIE I.G.T.

Region: Veneto

Grapes: 100% Cabernet

Soil: Clay

Training system and plant density: Guyot with a vine density of 6,000 vines per hectare.

Vinification: Traditional maceration of the grape skins for 10-14 days at a controlled temperature of 24-27 °C in steel tanks which age in stainless steel tanks.

Harvest: Usually, the first ten days of October.

Tasting Notes: Corte del Vescovo Cabernet has a deep ruby red color, with purple notes and violet reflections. Vinous and fruity, where sensations of wild berries reign supreme and ends with a nice slightly spicy note. In the mouth it is full and slightly tannic, persistent, with a well-balanced acidity.

Conservation: To exult all its flavor and fragrance, this Cabernet should be kept in a cool place away from sources of light and heat.

Alcohol Content: 12,5%

Serving & Food Suggestions: Serve at 18 °C. We suggest opening the bottle an hour before drinking. Pairs well with mature cheeses, smoked cured meats, red meat in general, both grilled and braised, and with spicy dishes.

Bottle: 750ml

WINE TASTING SHEET

Winery: Vescovo Moro Group Srl Brand: Corte del Vescovo Appellation: IGT Vintage Year: _____		Country: Italy Area/Region: _____ Price: _____
Clarity: Cloudy, Bitty, Clear, Brilliant Depth of color: Watery, Pale, Medium, Deep, Dark Color: (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown Viscosity: Slight sparkle, Watery, Normal, Heavy, Oily	Comment:	
General Appeal: Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.) Fruit Aroma: None, Slight, Positive, Identifiable Bouquet: None, Pleasant, Complex, Powerful	Comment:	
Sweetness: (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet Tannin: (Red Wine) Astringent, Hard, Dry, Soft Acidity: Flat, Refreshing, Marked, Tart Body: Very light & thin, Light, Medium, Full-bodied, Heavy Lenght: Short, Acceptable, Extended, Lingering Balance: Unbalanced, Good, Very well-balanced, Perfect	Comment:	
Sweetness: Coarse, Poor, Acceptable, Fine, Outstanding _____ Final Comment: _____ _____		Overall Score (1 to 10)