



“ICONA”  
CABERNET SAUVIGNON  
VENEZIA D.O.C.G.

*Still Wine*

• **PRODUCTION AREA**

Stony and pebbly lands of inland Venice. Vineyards: with a north-to-south and east-to-west orientation, with 3,500/4,000 grapevines per hectare (average age: 12 - 20 years). Average production: 2/2.5 kg per grapevine (70/90 q. per hectare).  
Grape variety: Cabernet Sauvignon.

Growing technique: Sylvoz.

• **TECHNOLOGY**

The grapes are harvested by hand in October and are destemmed and crushed. The crushed grapes undergo fermentation/maceration for 14/16 days at a temperature of 26/28° C; then the wine is drawn from the marc. Alcoholic and malolactic fermentation is concluded inside steel vats. After remaining in contact with the grape skins for a couple of months, the wine is cleared, cold-stabilized and bottled. After bottling it is allowed to age a couple of months.

• **ORGANOLEPTIC CHARACTERISTICS**

Colour: ruby with deep violet shades.

Bouquet: intense, slightly herbaceous reminding red berries.

Taste: a little herbaceous, with body, round, harmonious, velvety.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 12.50 – 13.50

Sugars, g/l 5.50 – 6.50

Total acidity, g/l 5.00 – 5.50

• **SERVING TEMPERATURE**

16 - 18° C, opening the bottle a short time before.

• **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

• **AS INDICATED IN THE WINE LIST**

“Icona” Cabernet Sauvignon Venezia D.O.C.G. - Astoria

