



MEROTTO
AZIENDA AGRICOLA

Rosso Dogato

CABERNET SAUVIGNON
MARCA TREVIGIANA



A genuinely special wine, barrel aged then rested in the bottle. This is a rich and elegant Cabernet Sauvignon with aromas of cherry and forest fruits.

TECHNICAL CHARACTERISTICS

Production area: vineyards in Ormelle. Piave area.

Varieties: 100% Cabernet Sauvignon.

Wine making technique: grapes harvested late with a natural minimum alcohol content of 13%. On skin vinification with maceration over 15 / 17 days at a controlled temperature. Aged for two years: rests for 24 months in large barrels followed by further refining in bottle.

Alcohol: 13,5%

Total acidity: 5,70 g/l

SENSORY CHARACTERISTICS

Appearance: deep ruby-red with grenade shading.

Bouquet: rich, intense, elegant. It releases aromas of cherries and wild berries, of sage and cloves, vanilla and a soft boisé typical of the barrique.

Taste: decisive and tasty, with sweet and thick tannic flavours. Noticable the body, refined yet not too heavy by the tannin.

Finish: clean and balanced with a full pleasant feeling.

Suggested serving temperature: from 16°C. It is preferable if uncorked a few hours earlier.

Available sizes: Magnum 1,5 - Jeroboam 3 litre