



CABERT

CANTINA DI BERTIOLO
DAL 1960



CABERNET SAUVIGNON



DOC FRIULI
COLLI ORIENTALI

Aromas of plum, blackberry, black cherry, violet, chocolate.
Fruity and floral, with a slight herbaceous note. Notes of
undergrowth and graphite. Soft and elegant on the palate but
with good sapidity and verticality.

SOIL

Ponca

VINIFICATION/FERMENTATION

After the harvest it is fermented and left in post-maceration for 10 days in order to extract all the velvety tannins that are in the berry.

AGING

It is then aged in steel tanks and oak barriques for 18 months.

STYLE

Dry

YEAR

Vintage usually refers to the harvest from two years earlier, with rare exceptions from three years before.

TECHNICAL ANALYSIS

Alcohol: 13,00 %vol
Contains sulphites

DESCRIPTION

It has an intense ruby red color, aromas of plum, blackberry, black cherry, violet, chocolate. Fruity and floral, with a slight herbaceous note. Notes of undergrowth and graphite.

Scent of vanilla on the finish.

Soft and elegant on the palate but with good sapidity and verticality.

GASTRONOMIC PAIRING

It pairs well with cold meats, even seasoned ones, such as sopressa vicentina. Suitable both for pasta dishes with game-based meat sauces, and for grilled or roasted meats.

AWARDS

Some of the awards received:

LUCA MARONI

- 2024 - PT. **93**
- 2023 - PT. **94**

BIBENDA

- 2024 - **4 grapes**
- 2023 - **4 grapes**