



## CABERNET

### CHARACTERISTICS

**TYPE:** Still

**COLOUR:** Red

**DESIGNATION:** CABERNET IGT VENETO

**SENSATIONS:** The colour is a deep ruby red with glints of purple. The fragrance is herbaceous, of violet and liquorice. The taste is well-balanced and elegant, satisfying even the most discerning palates.

**CULTIVATION:** The vines are grown using the Guyot system, with a growing density of 4,000 plants per hectare.

**WINEMAKING PROCESS:** The grapes are left to steep for 10-12 days in steel tanks at a strictly controlled temperature. During this time, they undergo pumping-over and punching-down cycles in alternation.

**AVERAGE YIELD:** 110 q/HA

**DEGREE:** 12,5%

**PAIRINGS:** The wine enhances the flavour of noble poultry, game, as well as roasted white and red meat.

**SERVING TEMPERATURE:** 18-20°C

**CONTENT:** 0,75 LT



18-20 °C



*dal 1950, vini per passione*

**RIGONI**  
**VITTORINO**

