



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

www.naturalmerchants.com



CABERNET PIAVE DOC ORGANIC

Winemakers: LA CANTINA PIZZOLATO SAS
Appellation: PIAVE DOC
Varietal: 100% CABERNET

Production area: The estate is located in the rich and flourishing countryside in the north of Treviso, and the vineyards are situated on the plains and hillsides near PIAVE river.

Yield per Vine Hectare: Harvested by hand during the end of August. The average is 120 hectolitres per hectare, although it varies depending on the climate conditions of every year.

Hectares of production: 10 hectares

Vinification: The grapes are separated from the stalks, pressed and undergo the maceration process for about 15 days in steel vats at a given, constantly checked temperature. At the end of it the malolactic fermentation takes place.

Analytical data: 12% alc./vol.

Ageing: no

Colour: deep ruby red.

Nose: vinous, slightly, spicy, with flavours of violets

Taste: Aromas of dried currants, clay, and grilled bell and jalapeno peppers follow through on a soft, brisk entry to a dryish light-to-medium body with roasted carrot, tomato and beet notes. Finishes with a brisk dusty tannin fade...

Serving suggestions: ideal with roast red meat and game.

Notes:

Only Indigenous Yeasts used. Suitable for Vegans.

Wine made from USDA National Organic Program Certified Grapes. Certified by BIOS.



Beverage Tasting Institute (BTI) – www.tastings.com

WORLD WINE CHAMPIONSHIPS AWARD: Bronze Medal

RATED: **84 points** (Recommended)



WINE ENTHUSIAST MAGAZINE

84 pts



NextGen

Wine Competition for Millennial Winemakers

WINNER

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