Production area: Montello - Nervesa della Battaglia (TV)

Grape varieties: Cabernet Sauvignon, Cabernet Franc

Training system: Guyot

Planting density: 6/6,300 vines per ha

Harvest time: early/mid-October

Stainless steel ageing: minimum 9 months

Alcohol: 12.50% Vol

Lively ruby. It is an easy-drinking, medium-bodied Cabernet with plenty of fruit flavours like blackberry, plum, cherry and a touch of black pepper. On the palate, it has supple tannins and a nicely fruity finish.
Food Pairing: salumi, red meat, roast, semisoft cheeses.