

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

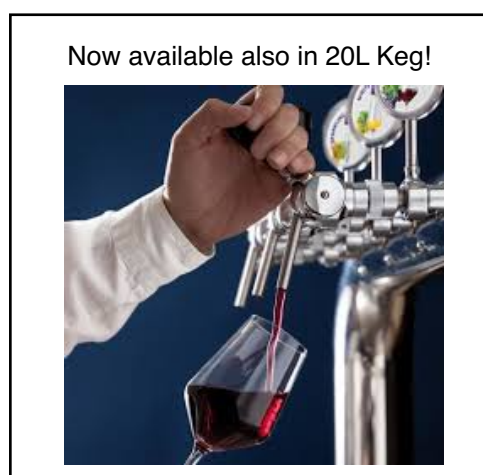
10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com

BACARO **CABERNET** **IGT DELLE VENEZIE**



VARIETAL COMPOSITION: Cabernet Sauvignon

APPELLATION: Delle Venezie IGT

AREA OF PRODUCTION/ORIGIN: Veneto & Friuli

CELLARING: 3 years.

TASTING NOTES & VINIFICATION:

Deep ruby red color, tending towards garnet.

Its intense and slightly herbaceous bouquet shows an harmonious character and a light tannic note.

Vinification: Grape bunches are carefully selected, crushed, and left to macerate cold on the skins for 5 hours to extract aromas. The must is then separated from the skins and fermented in stainless steel. Finally the wine is allowed to mature/stabilise in stainless steel tanks for 4 months prior to bottling.

CULINARY SUGGESTIONS:

Great wine for roasted or grilled meats. Ideal with braised, "salmi" and game. Excellent with hard aged cheeses and the typical Venetian cuisine.

SERVING TEMPERATURE:

18°-20°C.