



CHIETO

Chiето: on our dialect is a sign of the tranquillity and the calmness typical of old wise persons, that's why we have chosen this term for our precious selection of **Cabernet Sauvignon and Merlot:** a blend with an enveloping and marvellous velvety taste. The noble and mature inner texture of Cabernet is joined up with the elegance and velvety smoothness of Merlot, enhancing their rich and very appealing aromas and their full palates.

Appellation I.G.T. Veneto
Soil type Clayey
Grapes Cabernet Sauvignon and Merlot

| | |
|----------------------------|---|
| Training system | Sylvoz and cordone speronato |
| N° of vines-hectare | 4.000/5.000 |
| Per-hectare yield | 60 q |
| Harvest period | Third week of September |
| Vinification | 4-day cold pre-fermentation maceration, followed by traditional maceration, alcoholic and malolactic fermentations, over 25 days. Fermentation temperature does not exceed 25°C |
| Ageing | 13-15 months in barrique, then in 42 hl oak-casks, bottle 10 months |

TASTING NOTES

| | |
|----------------------------|---|
| Colour | Intense, deep ruby red |
| Aroma | Very appealing, with rich, generous aromas, releasing hints of spice and green pepper, blueberry, and tobacco leaf |
| Taste | Exhibits good concentration and acidity, with marked aromatic qualities. A complex, lingering finish shoes hints of earth and blackcurrants |
| Serving suggestions | Steak, hare and rabbit stews and marinades, roast, aged cheeses |

Serving temperature: 18°C



"Nobile e saggio. In te dimora l'armonia del tempo".