



# CABERT

CANTINA DI BERTIOLO  
DAL 1960

# CABERNET SAUVIGNON

DOC FRIULI



Warm, persistent, and tannic, with notes of plum, blackberry, cherry, and a fresh herbal touch.

#### SOIL

Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

#### VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 12 days by controlled temperature. Ageing in stainless steel tank.

#### AGING

4 months in steel tanks

#### TECHNICAL ANALYSIS

Alcohol: 12,50 % vol  
Contains sulphites

#### DESCRIPTION

With a deep ruby red color, this wine boasts great structure and character. Warm and enveloping, with solid tannins and excellent persistence. Its rich, complex aroma features ripe plum, blackberry, and cherry, alongside an elegant erbaceous nuance for freshness and depth.

#### GASTRONOMIC PAIRING

Perfect with flavorful meats and structured dishes, Cabernet Sauvignon pairs beautifully with noble poultry like duck and pheasant, grilled steak, and hearty roasts. It's also ideal with game, aged cheeses with bold flavors, and spiced dishes. A surprising and refined match can be found with dark chocolate, creating a deep, elegant harmony of aromas.