



MARCAZZAN

HOC OPUS, HIC LABOR



CABERNET VERONESE

The land is of volcanic-basaltic origin with pH tending to acidic, the altitude is 200 m a.s.l., the training system is "alberello alto" with vines over 50 years old grafted onto wild rootstocks, harvesting is late, allowing the grapes to become very ripe, maceration is long on the skins with slow temperature controlled fermentation, giving the final product a deep red colour with violet hues. Thanks to careful vineyard management and cluster thinning (one cluster per shoot), the nose offers notes of ripe black berries elegantly blended with wood, giving an intriguing complexity. Soft on the palate but with slight herbaceous notes, typical of cabernet.

TECHNICAL SPECIFICATIONS

PRODUCTION AREA	San Giovanni Ilarione (VR)
VINEYARD MANAGEMENT	integrated control
SOIL	volcanic-basaltic with pH tending to acidic located at 200 m a.s.l.
CLASSIFICATION	i.g.t.
GRAPE BLEND	100% cabernet franc
HARVESTING PERIOD	mid October
ALCOHOL CONTENT	12,5% vol.
SERVING TEMPERATURE	18-20°C

Marcozzan Fabio



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