



Moro dal Castel - Cabernet Sauvignon

CLASSIFICATION:

Veneto IGT.

GRAPE VARIETIES:

100% Cabernet Sauvignon.

GROWING LOCATION:

Northern Italy, Veneto.

VINEYARD:

Morainic hills with clay and calcareous subsoil. 10-25 years old vines.

CULTIVATION - HARVEST:

Guyot and spurred cordon.

MATURATION AND REFINEMENT:

Refinement in Tonneaux (500 I) for 6 months.

TASTING NOTES:

Intense ruby-red color. Very characteristic of the varietal on the nose, with hints of ripe fruit and spices. Full bodied, warm and velvety on the palate with a taste in line with its nose.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS:

Grilled meat, Goulash, Polenta and cheese, aged

cheeses.

SERVING TEMPERATURE: 60°-64°F. BOTTLE SIZES AVAILABLE: 0.75 I.



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