## Tenuta Maccan Cabernet Sauvignon D.O.C.

**GRAPE VARIETY**: Cabernet Sauvignon 100%.

**DENOMINATION**: Doc Friuli Grave.

SOIL: Argillaceous, calcareous, rich in micro-

elements,

with zones enjoying particular microclimatic

conditions.

**YIELD PER HECTARE**: 90q/hectare.

TRAINING SYSTEM: Guyot, with a density of

5000 plants/ha. VINEYARD AGE: 20 years.

**HARVEST**: Late September.

VINIFICATION: Medium duration maceration

extending for 12-15 days with daily plunging at

a controlled temperature. Maturation in steel

by bottle ageing for 4-6 months. CELLARING

**POTENTIAL**: 3-4 years from production.

**COLOUR**: Intense ruby red with purple shades.

SERVING TEMP: Approx. 16-18°C.

PACKAGING: 0.75L bottle, 12 in a case.

ALCOHOL: 13%

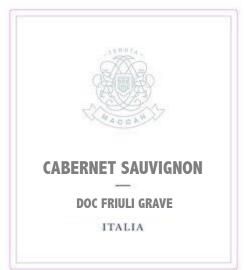
## **NOSE & TASTE**

Full and interesting balance between fruity and spicy notes. Pleasurably austere, maintains pleasing fruitiness

sustained by a solid, smooth body.

## **PAIRINGS**

Ideal for red roasts meat, braised beef and game.





## TENUTA MACCAN Cabernet Sauvignon- DOC

Product Code: +789877 UPC Code: '8034013470286 Units per case: 12 x 750ml

