

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