



VILLA MARCELLO

100% Cabernet, vineyards located in the area called "Barsé", intense ruby red tending to garnet, herbaceous scent, pleasant aroma of cherries and berries, dry taste.

CABERNET IGT

Appellation:	Cabernet Veneto IGT
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	100% Cabernet Franc
Alcohol:	12% vol.
Total acidity:	5,50 gr/lit
Residual sugar:	1,00 gr/lit
Soil:	Silty and clay
Vineyards age:	20 years
Training system:	Sylvoz
Nr. of vines per hectare:	2.300 vines
Harvest:	Second, third decade of September
Vinification:	The selected grapes are softly pressed and the must starts a maceration for 10 days.
Ageing:	In stainless steel tanks for 12 months.
Formats:	750 ml
First vintage:	1980
Serving temperature:	16-18 °C
Colour:	Intense ruby red tending to garnet.
Aroma:	Hints of cherries, berries and licorice.
Taste notes:	Dry, full-bodied and tannic.
Food pairing:	Ideal with baked and braised meats, game and mature cheeses.



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