



CAPOEST

Alcohol level: 13,00% by Volume

Sugar content: 2,5 gr/l

Total acidity: 5,20 gr/l

PH: 3,70

Vinification:

3 weeks of maceration on vinasse with two harvests
75% Cabernet Sauvignon - 25% Merlot

Finishing:

12 months in small barrels

Wineyard: Cabernet Sauvignon - Merlot

Production area: Annone Veneto (VE), Motta di Livenza (TV)

Yield per hectare: 90 q/ha

Planting pattern: 280 x 100

Training system: Guyot e GDC

Capoest wine is obtained from separate vinifications, with a long-lasting maceration on the skins; the blend takes place after it has been for approximately 12 month in Cabernet Sauvignon barrels and in a cask for Merlot.

A full-bodied ruby-red colored wine with a unique aroma. Over time it becomes more and more refined, acquiring a full and velvety bouquet and an after-taste of woodland berries. It therefore becomes a Cabernet Sauvignon-Merlot of intense and harmonious palate.

This wine is ideal with white and red meats, roast meats and game. Our Vino Capoest is a great meditation wine.

To be served at a temperature of 18-20° C.