



**TENUTA
SAN
GIORGIO**

WINE	Cabernet Doc Piave	
APPELLATION	Doc Piave	
GRAPE VARIETY	40 % Cabernet Franc – 60 % Cabernet Sauvignon	
GROWING LOCATION	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
SOIL COMPOSITION & ENVIRONMENT	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
TRAINING SYSTEM	Sylvoz	
HARVEST SEASON	Grapes are harvested ripe in late September, high in polyphenols.	
ALCOHOL	12 % by vol.	
TASTING NOTES	Deep ruby-red in colour, with pale violet streaks. On the nose it reveals scents of ripe fruit, redcurrants and forest fruits, enclosed within a vaguely grassy overtone. Soft and flowing on the palate, crisp, lean and full-bodied. Mouth-filling, persisting taste building up to a stylishly tannin-rich finish.	
SERVING TEMP.	16-18 C°	
FOOD AND WINE PAIRING	Excellent accompaniment to char-grilled meats, richly-flavoured rib roasts or braised meats. Also perfectly suited to pairing with cottage cheese or medium matured goat cheese.	 PACKAGING BOTTLES/CASE: 6 CASES/EPAL: 125

“Technical information is for guidance only and is not binding”

TENUTA SAN GIORGIO S.R.L. – Società Agricola

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