



Tenuta Sant'Helena Cabernet Sauvignon Trevezie IGT

Bright ruby red with garnet tinges, redolent of notes of the forest floor and spices, with a full-bodied palate. This magnificent international wine is aged slowly in oak barrels to develop its finest characteristics and reveal its graceful elegance.



LOCATION

Region: Trevezie
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 20 years old.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand-harvest. Partial "appassimento"
of grapes for 8 weeks. Submerged-cap
maceration for 25 days.



VARIETALS

100% Cabernet
Sauvignon.



BARREL

Allier and Slavonian Oak.



RESIDUAL SUGAR

4.4 grams per liter.



MATURATION

18 months in the barrel.
6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

1,666 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Roasted meat, poultry, game, and
braised meat.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.
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