



Cabernet Sauvignon



VINEYARD

Grape: red
Variety: Cabernet Sauvignon 100%
Production area: Carboncine
Municipality: Roncade - Italy
Year of plantation: 2000
Planting density: 5,000 vines per hectare
Yield: 10,000 kg/ha
Yield per plant: 2.00 kg/vine
Plant spacing: 2.50 x 0.80
Size: 4.00 ha
Growing system: spurred cordon
Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline
Harvesting period: first ten days of September
Harvesting: mechanically

VINIFICATION

Fermentation vat: Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts
Maceration on the skins: 15/20 days combined with gentle délestage and foulage
Fermentation temperature: 24°C
Yeasts: selected
Malolactic fermentation: total
Maturation period: 15% in wood for 6 months (tonneau in fine-grained medium roasted French oak) and 85% in steel
Bottling: October 2025
Bottle aging: 2 months

TECHNICAL DATA

Name: IGT Marca Trevigiana 2024
Alcohol by volume: 13.90 %
Total acidity: 4.70 g/l
pH: 3.53
Total So2: 70 mg/l (maximum allowed: 150 mg/l)

TASTING

Serving temperature: 18/20°C
Colour: ruby red with purplish tinges
Nose: complex aroma, sweet, dominated by red fruit jams, in particular wild cherry and cherry, followed by notes of prunes, tobacco and light oriental spices.
Palate: soft, well-orchestrated, elegant, with a correct body and a balance acidity, The after aroma repeats the fruity sensations perceived by the nose. Pleasant, with a slightly dry and persistent final impression.
In the kitchen: perfect with piquant, mature and strong cheeses, excellent with grilled red meats. It is an outstanding accompaniment to birds and game.

Tenuta Santomè

Via Carboncine, 71 – 31056 Roncade loc. Biancade (TV) - Veneto

Tel. +39 0422 848189 - info@tenutasantomè.com