



**MEROTTO**  
AZIENDA AGRICOLA

**Rosso Dogato**

**CABERNET SAUVIGNON**  
**MARCA TREVIGIANA**



*A Cabernet Sauvignon with a great personality. It is an example of definition of terroir and how a grape variety grown in many countries of the world can breath in the peculiarities of a specific renowned area.*

#### TECHNICAL CHARACTERISTICS

Production area: Village of Giavera del Montello

Varieties: 100% Cabernet Sauvignon.

**Wine making technique:** grapes harvested late with a natural minimum alcohol content of 13%. On skin vinification with maceration over 15 / 17 days at a controlled temperature. Aged for two years: rests for 24 months in large barrels followed by further refining in bottle.

Alcohol: 13,5%

Total acidity: 5,70 g/l

#### SENSORY CHARACTERISTICS

**Appearance:** deep ruby-red with grenade shading.

**Bouquet:** rich, intense, elegant. It releases aromas of marasca cherry and wild berries, of sage and cloves, vanilla and a soft boisé typical of the barrique.

**Taste:** decisive and tasty, with sweet and thick tannic flavours. Noticable the body, refined yet not too heavy by the tannin.

**Finish:** clean and balanced with a full pleasant feeling.

**Suggested serving temperature:** from 16°C. It is preferable if uncorked 10/15 minutes before the tasting.

**Available sizes:** 0,75 - Magnum 1,5 litres - Jeroboam 3 - 5 litres