



Cabernet Sauvignon Fiegl 2019

Denomination	I.G.T. Venezia Giulia Cabernet Sauvignon
Type of soil	Flysch and sandstone from the Eocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of September to the beginning of October
Alcohol	12,5%
Aging	Oak tonneaux, bottle
Service temperature	16-18°C
Tasting notes	Ruby red color. At the nose it has a beautiful bouquet that starts with floral and then more fruity aromas, to be followed by spiciness, and in the end integrated with balsamic notes and delicate violet highlights. The tannins are smooth and well-integrated in the structure of the wine. It is fresh and with a good body on the palate. This wine pairs well with grilled meat.