



CABERNET SAUVIGNON - LA VIGNA DI RIVA - CA' VESCOVADO

The cultivation of vines has its roots in ancient times, as seen in the discovery of grape seeds preserved in wineskins during excavations at a Roman villa near Marina di Lugugnana.

Territory:

The vineyards are ideally located between the sea and the mountains, allowing them to benefit from a mild climate and refreshing sea breezes. These favourable conditions promote healthy vine growth, ultimately enhancing the quality of wines. The land is flat and of alluvial origin, with soil rich in mineral salts, including calcium and magnesium carbonate. These minerals add a distinct salinity and minerality to the grapes, which is reflected in the wines.

A Sylvoz training system is used with a plant density of 3,500 plants per hectare, yielding 120 quintals per hectare.

Winemaking:

Destemming is followed by a 10-12 day maceration with the skins, pressing, and separation of the pressed grapes.

Fermentation occurs at a controlled temperature of 20-22°C. The wine ages in steel for 8-9 months, followed by at least 6 months of ageing in the bottle.

Tasting Notes:

A ruby-coloured wine with purple reflections; its intense, characteristic aroma features blackcurrant and blackberry, accompanied by floral and herbaceous notes. On the palate, it is dry, warm, and well-structured.



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Style	Light and Fruity Red
Producer	Ca' Vescovado
Category	Red
Country	Italy
Region	Veneto
Appellation	Veneto Igt
Grape Variety	Cabernet Sauvignon
Vintage	2021
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	No
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Veal, White Meats