

Bosco del Merlo



CABERNET SAUVIGNON “NONO MIGLIO” DOC VENEZIA

IN VINEYARD

Cabernet Sauvignon is an international grape variety whose characteristics are hugely influenced by the area in which it is cultivated. Thanks to a careful clonal selection process, grape varieties perfectly adapted to the territory are propagated, which provide us with grapes in perfect condition every year. The low production yields, together with accurate green harvesting management, allow for the attainment of maximum phenolic maturity.

IN CELLAR

The grapes are fermented in an average temperature of 25° C and maceration lasts for 18-20 days. The eminence of typical varietal characteristics is obtained after aging in steel.

TASTING NOTES

Cabernet Sauvignon Nono Miglio is distinguished by its enchanting brilliant red colour and by its delicious scent with distinct hints of pepper, cloves and violet. The flavour is austere, full-blooded and velvety.

PLUS

Pure bred Cabernet Sauvignon, an international grape variety that has found its ideal habitat in Eastern Veneto. A rich, fruity and intense bouquet. In tasting it expresses great character with its breadth of body and persistence.

WHAT DOES NONO MIGLIO MEAN?

Annone Veneto takes its name from the ninth milestone placed on the Strada Consolare Postumia: 'ad nonum lapidem'. With the name of this wine we have evoked the ancient origins of our land.

PAIRINGS

Perfect with red meat dishes, poultry and game. Also excellent with local cheeses as medium mature Montasio or Carnic Alps cheese.

Enjoy at 18°C

AWARDS



Gold medal
at Concours International
des Cabernets



Gold Medal in Gilbert & Gaillard
Guide 2019



Gold Medal at
Prague Wine Trophy 2019

Technical information

- Bottle sizes: 0.75 l
- 13,5% Alc. Vol.
- Sulphite content: 95 - 130 mg/l (-36% / - 13% legal limit)
- Sugars: 2,5 - 4 g/l
- Acidity: 5 - 5.7
- PH: 3,5 - 3,6
- Production area: DOC Venezia



Certified VeganOk