



S U A M

ONCE TASTED YOU WILL NEVER FORGET IT. INTENSE SCENT AND FLAVOR WITH SPICES AND FRUIT HINTS. RICH, FULL BODIED AND COMPLEX TASTE. IT IS A RED WINE REVEALING THE VIGOROUS AND KEEN CHARACTER OF THE VENETIANS PRODUCING IT. SUITABLE FOR CHAR-GRILLED MEATS, SKEWERS AND TASTY CHEESE.

COLOR

Intense Ruby Red

SMELL

Intense, fruity and spicy, good balance and sophistication

PALATE

Rich, full bodied and complex, well-balanced and lingering

SERVING

Roasted red meats, skewers and tasty cheese

SERVING TEMPERATURE

16-18 °C

DENOMINATION	Suam IGT Veneto
GRAPE VARIETY	Cabernet Sauvignon 55% Merlot 45%
PRODUCTION AREA	Vineyards on the hills of Breganze
EXTENSION	0,7 ha
GRAPE PRODUCTION	60 q per hectares
ANNUAL PRODUCTION	5500 bottles
CULTIVATION FORM	“cordone speronato”
WINEMAKING PROCESS	Hand-picked grapes, placed in well-ventilated room to permit the drying process and the concentration of colors and aromas. After 20/25 days the grapes are crushed and the fermentation starts with natural yeast. The final malolactic fermentation occurs in oak barrels for 2 years.
ALCOHOL	14%
ACIDITY	4.8 g/l

PACKING	TYPE	Cardboard box
	GROSS WEIGHT	10 kg (6 bottles)
	SIZE LxWxH	32x23x16

PALLET	TYPE	EPAL pallet
	PACKINGS PER LAYER	11
	LAYERS PER PALLET	6
	PACKINGS PER PALLET	66
	SIZE LxWxH	120x80x110* (*height changes based on the number of boxes)
	GROSS WEIGHT	660 kg
	PROTECTION	wrapped with ribbon