

Lovo

Veneto Cabernet

Salvatore Lovo has a heart for small winemakers. That's why he created a mobile bottling company that allows the little guys to bottle at their own cellar, controlling quality while keeping costs down. In the process, he's acquired knowledge from some of Italy's best "garagiste" winemakers. Consequently, he's now producing some of Veneto's most interesting and expressive wines. Here, his Cabernet Sauvignon cuts straight across the grain of the highly concentrated, heavily-oaked versions we have in the U.S. Unoaked, it is remarkably bright and clean, with a zesty-ness perfect for food off the grill.

 LOCATION	Region: Veneto. Apellation: Colli Euganei.	 SOIL	Clay and volcanic rock.
 ESTATE	Lovo.	 VINE	Cordon trained. 4,500 vines per hectare. 20 year old vines.
 WINEMAKER	Salvatore Lovo.	 VINIFICATION	Gentle bladder press, classic stainless fermentation at controlled temperature.
 VARIETALS	100% Cabernet Sauvignon.	 BARREL	None.
 RESIDUAL SUGAR	3 grams per liter.	 MATURATION	
 ACIDITY	5.8 grams per liter.	 VINTAGE PRODUCTION	12,000 bottles.
 ALCOHOL	12.5% by volume.	 FOOD PAIRING	All foods off the grill, excellent lightly chilled on a hot day.

