



TENUTA DI COLLALBRIGO®

Cabernet Sauvignon

Indicazione Geografica Protetta
TRE VENEZIE

Wine Specifications

Varietal:	Cabernet Sauvignon 60%, Cabernet Franc 40%
Wine Type:	Cabernet Sauvignon Veneto IGP
Vineyards	Province of Treviso.
Alcohol content:	12% vol.
Serving temperature:	18°C / 64° F.



WINEMAKER'S NOTES

Our Tenuta di Collalbrigo Cabernet Sauvignon IGT is the product of low-yielding vineyards in the Veneto region of Italy.

After the harvest, which typically occurs in mid-September, the alcoholic fermentation is natural with indigenous yeasts.

After fermentation, the wine is kept for 6-12 months in stainless steel tanks, before bottling.

All Tenuta di Collalbrigo's wines can be considered vegan-friendly as we do not use any protein-based products at any stage of the winemaking process.

At the time of bottling, our Cabernet Sauvignon IGP has 80-90mg/L of total sulphur.

ABOUT THE WINEMAKER

Tenuta di Collalbrigo is owned and operated by the Cosulich family, one of the world's oldest dynasties of shipowners, having been in the shipping industry for over 20 generations.

The Family acquired properties in Collalbrigo in 1938, where wines were produced for many years for private consumption. In 1967, Alberto Cosulich built the cellar and launched a business in winemaking.

In 1984, Alberto's son Francesco took over the estate, bringing the winery to actual dimensions and creating new ventures connected to Collalbrigo.

In 2018, Francesco's three sons joined the management of the estate, marking the fourth generation of family members to become wine producers in Collalbrigo.