



CABERNET FRANC VENETO IGT

Grapes: 100% Cabernet Franc

Production Area: Veneto.

Alcohol: 12.5 % vol

Sugar: g/l 4.5

Total Acidity: g/l 5.4

IN THE VINEYARD

Soil type: alluvial, characterised by permeable clays and gravel layers.

Planting density: 4,000 plants / ha

Yield per hectare: average 140 q / ha

Training system: predominantly espalier.

IN THE CELLAR

Vinification: traditional red vinification with selected yeasts and careful temperature control during fermentation. Steel ageing.

AT THE TABLE

Colour: intense ruby red.

On the nose: full notes of blueberry and green pepper with a typical, pleasantly herbaceous touch.

On the palate: persistent with robust, well-integrated tannins; fresh and enveloping. Rich in red fruit flavours with a vigorous and spiced finish (green pepper).

Food pairings: grilled red meats, medium and long-aged cheeses, first courses with meat and mushroom sauces, game, oven-baked lasagne.

SERVING TEMPERATURE

18-20°C

RECOMMENDED GLASS

LARGE WINE GLASS