

CABERNET FRANC

VENEZIA D.O.C.

still red wine



Grape type: 100% Cabernet Franc

Training system: Sylvoz

Harvesting period: late September, when the grapes are perfectly ripe and healthy.

Vinification: maceration in contact with the skins for 8-10 days, and triggering of fermentation with selected yeasts at a controlled temperature of 18 degrees in order to produce an assertive aroma. Once fermentation is complete, the skins are separated from the wine, which then undergoes racking and filtration to eliminate sediment and impurities, before it is left to age for 4-5 months in stainless-steel tanks. Prior to being released, the wine is clarified and refiltered.

Tasting notes: vibrant red colour with violet edges, tending towards blood-red if vinified with prolonged maceration. The aroma is alcohol-rich, intense and typical, with persistent notes redolent of berries and spices. Typically gamey in its grassiness when young. Aggressive but at the same time aristocratic, rounded and with great body. Dry palate, full-flavoured and firm, suitably tannic and well-balanced.

Pairing: This Cabernet is an excellent accompaniment to grilled meats, red- and white-meat roasts, poultry, game, cold meats and aged or semi-seasoned cheeses.

ABV: 12.5% vol.

Serving temperature: 16°-18°C.



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