

CABERNET FRANC

Grape variety: Cabernet Franc

Type: Cabernet Franc IGT Veneto

Training system: Spurred cordon

Number of vines per hectare: 5000

Yield per strain: 1-1.2 kg

Harvest: In September

Vinification: after careful selection, the grapes are destemmed and pressed and then fermented in truncated steel containers with long maceration: 16/18 days. It then rests for 16/18 months in stainless steel tanks.

Alcohol content: 12.5% vol

Color and appearance: clear, ruby with garnet streaks, good consistency.

Aroma: the intensity and finesse respond to a complexity determined by the herbaceous: green willow bark and rocket. Followed by blackberry and raspberry and floral of elderberry and wild plum. Clove spice closes.

Taste: discreet alcohol content and softness mitigate the tannic effects. Nice freshness and flavor followed by good intensity and persistence.

Pairing: grilled "open" sausages, but also with tastasal and Lamon beans, or with an excellent mountain cheese: Vezzena (in Cimbrian "Vesen").

Service: serve at 15-16 °C in medium-sized balloons.

Taste while listening: Jack Savoretti - The other side of love

