

Cabernet Franc Venezia Doc



Appellation	Cabernet Franc Venezia Doc
Color	Ruby red with violet highlights.
Bouquet	Very intense, persistent and wide. The herbal aroma evolves – especially if aged more than a year - into perfumes which remind of oriental spices and cinnamon.
Taste	Elegant, harmonious and complex both on the nose and the palate. Its natural warm combines to the tannin softness and to the aroma persistency. Typical slightly vegetal final sensation.

AGRONOMICAL DATA

Grapes	Cabernet Franc
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	3300
Yield quintal/hectare	120
Harvest	Hand harvest in late September

OENOLOGICAL DATA

Vinification in red	Maceration of 20-25 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
Malolactic fermentation	Yes, immediately after the racking.
Aging	No
Mellowing length	60 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Dry extract (g/l)	30
Total acidity (g/l)	5,4
pH	3,5
Residual sugars (g/l)	3
Alcohol	12,50% vol.

OTHER DATA

Food pairings	Ideal with savoury first courses and mushroom risotto. Very good also with grilled steaks, wildfowl (partridges and pheasants), game (hare), roasts, Italian "cotechino" and half mature cheese.
Serving temperature	18-20° C
Storage	Store in dry rooms, away from light or warm sources.