

# CABERNET FRANC

DOC VENEZIA

*It pairs well with first courses or barbecue.  
Recommended pairing: risotto with mushrooms.*

Ruby red wine with violet highlights.

Full-bodied and fruity red wine. Great persistence on the nose, with herbal scents, that after the first year change into spicy and cinnamon notes.

In the mouth is rich and decisive. Tannins are soft, aroma is persistent and the finish is slightly herbaceous, typical of this grape variety.

Serving temperature 18-20° C (64-68° F).



MACERATION  
OF THE GRAPES FOR  
ABOUT 20/25 DAYS



PART OF THE WINE  
AGED FOR AT LEAST  
4 MONTHS  
IN TONNEAUX

## AGRONOMICAL DATA

<b>Grapes</b>	Cabernet Franc
<b>Production area</b>	The province of Treviso and Venice
<b>Altitude</b>	30 metres a.s.l. (98 ft)
<b>Type of soil</b>	Clayey, sandy and also gravelly
<b>Harvest</b>	End of September

## ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	5.40 ÷ 5.60
<b>pH</b>	3.50 ÷ 3.60
<b>Residual sugar (g/l)</b>	5 ÷ 7
<b>Alcohol</b>	13% vol.

## FORMAT / PACKAGING / GIFT BOX

**750 ml**      6 bottles      Lithographed box 1-2-3 bottles



SCAN QR CODE  
Ingredients list  
Nutrition declaration  
Environmental label

