

## CABERNET FRANC

Denominazione di Origine Controllata  
VENEZIA



<i>Variety:</i>	100% Cabernet Franc. Robust vine with inconstant production.
<i>Denomination:</i>	Venezia D.O.C. In Veneto since 1820, it mainly concentrated during 1870 in the Piave area finding a more suitable soil for its characteristics.
<i>Winemaking:</i>	Manual harvest. Fermentation: the must is in contact with the skins for about 10/12 days at a temperature of 28/30°C to facilitate the dissolution of colouring substances and tannins in the grape skins.
<i>Ageing:</i>	Stored in stainless steel tanks, followed by 10/12 months light maturation in oak casks and ageing in bottle.
<i>Tasting Notes:</i>	Intense red colour with light garnet nuances. Well-balanced body with herbaceous aroma of wild fruits. The ageing increases its personality.
<i>Food Pairing:</i>	Perfect with red and white roast meat, braised meat and game. It is also delicious with ripe cheese.
<i>Serving Temperature:</i>	16-18 °C
<i>Alcohol:</i>	12,5 % vol.
<i>Sugar:</i>	4 gr/l
<i>Total Acidity:</i>	5,2 gr/l
<i>Packaging:</i>	0,75 lt. x 6 or 12 bottles in cardboard box.