

CAB ER NET FRA NC



IGT VENEZIA GIULIA CABERNET FRANC

Variety:
100% Cabernet Franc

Vinification:
Grapes are harvested exclusively by hand, stalks are removed and the fruit undergoes approx. 15 days' fermentation at a temperature of 25° Celsius (77° Fahrenheit). Subsequently, the red wine is aged in stainless steel tanks for about a year previous to bottling.

Tasting notes:
The colour of this wine is ruby red. It has an intense, herbaceous bouquet. Delicate on the palate, with sweet tannins.

Food accompaniment:
Good with pork and meat roasts, excellent also with medium-seasoned cheese.