



CABERNET FRANC D.O.C.

Imported in the nineteenth century, the Cabernet Franc grape variety found in the eastern Veneto one of the privileged areas of production in the world.

Grape varieties: 100% Cabernet Franc

Production Area: Venice

Vinification and ageing: The grapes are fermented in traditional vertical vinification tanks, in which the wine macerates on the skins for 12 days. After the alcoholic and malolactic fermentations have taken place, maturing during 6 months to give it greater harmony and complexity.

Description: Red wine with ruby-red color, wild and herby flavor, slightly tannic when young, aristocratic, full-bodied and personality. By the time it becomes more refined, elegant and generous with fruity aroma.

Food pairing: Ideally served with roasts of white or red meat, wild fowl and venison. Excellent accompaniment for game or moderately aged cheeses.

Serving temperature: Serve at 16°-18°C

Alcohol level: 12,5 % vol.

Bottle size: 750 ml

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