

Cabernet Franc

DOC

Ruby red color. On the palate it is herbaceous, fruity, tannic, slender.



BUNCH

Medium sized, pyramidal, with one wing



VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.



RIPENING

At the end of September



STYLE

Dry



SERVING TEMPERATURE

18° C



TECHNICAL ANALYSIS

Alcohol: 12,00/12,50 %vol
Contains sulphites



DESCRIPTION

Ruby red color. On the palate it is herbaceous, fruity, tannic, slender.



GASTRONOMIC PAIRING

It pairs well with cured meats, also seasoned, such as the Soppresa. Pasta dishes with meat sauces are also a good match.

