



CABERNET FRANC

MARCA TREVIGIANA
Indicazione Geografica Tipica

Type: still red wine

Grapes: 100% Cabernet Franc

Characteristics and location of the vineyards: vineyards planted on clay soils

Vineyard system: sylvoz

Harvest: manual between the 2nd and 3rd ten days of September

Vinification: after crushing, the product is kept in cold maceration for 12-24 hours and then continues to be macerated for another 4-5 days with the aim of best extracting the aromas and polyphenols. The fermentation is conducted at temperatures not exceeding 22 °C so as to keep the product fresh, with young and elegant aromatic characteristics.

Colour: intense ruby red

Bouquet: red fruit and elegant herbal notes typical of Cabernet Franc

Taste: elegant and dry wine, leaves in the end a pleasant sensation of softness

Serving temperature: 16-18°C

Alcohol content: 12%

Recommended pairings: excellent with roast meat, poultry and mature cheeses

Wine storage: in a cool place at 14-18 °C, protected from light, avoiding prolonged periods in the fridge