

Cabernet Franc Venezia DOC

GRAPE VARIETIES:	Cabernet Franc
PRODUCTION DISTRICT:	Eastern area of the Province of Venice
ALTITUDE:	Lowlands
SOIL TYPE:	Fluvial, alluvial clay
TRAINING SYSTEM:	Spur-pruned cordon
VINE DENSITY:	3,000 - 5,000 plants per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	12.5 % vol.
SERVING TEMPERATURE:	16 - 18 °C
RECOMMENDED GLASS:	Broad bowl narrowing at the rim
AGEING POTENTIAL:	4/5 years
BOTTLES PER BOX:	12 or 6
FORMAT (CL):	37.5 or 75

TECHNICAL SPECIFICATIONS

Fermentation in steel tanks with cultured yeasts at a controlled temperature of 25-28 °C for 8-12 days. After racking, the wine is transferred to concrete tanks for malolactic fermentation at 28 °C for 8-12 days. It is then aged on the fine lees for approximately 6-8 months before bottling.

SENSORY PROFILE

The deep ruby hue is accompanied by a nose of red fruits and the characteristic grassy notes. Vibrant tannins and a lively freshness ensure a dynamic palate with a long, lingering finish.

FOOD PAIRINGS

Good with red meat dishes, braised meats, game and numerous dishes featuring aromatic herbs and spices.

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