



Cabernet Franc
Trevenezie I.G.T.

Production area: our vineyards in Pradamano (Ud)

Ripening: end of September

Vine training technique: Geneva Double Curtain, Cordon Training

Plants density: 4000 plants per hectare

Soil composition: medium-texture soil, rich in iron and limestone.

Vinification: after vintage, skins and must are set to ferment for ca 8-10 days at the controlled temperature of 28 °C in 300 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. The wine then is left to refine for some months in concrete basins.

Alcoholic volume: 12 – 12,5 %

Sugar: 6 gr. lt.

Acidity: 5,5 gr. lt.

Description: dry, soft, justly bodied wine with pleasant herby aromas.

Pairings: good table wine, it matches with red meat and savoury dishes. To be served at a temperature of 16-18 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.