



Franconia
Trevenezie I.G.T.

Production area: our vineyards in Pradamano (Ud)

Ripening: half of September

Vine training technique: Geneva Double Curtain

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: 14 gr. lt.

Acidity: 5 gr. lt.

Description: it shows an intense ruby, fuchsia streaked colour. Its perfumes are rich with violet and sour cherry notes. The taste is soft and velvety to the palate.

Pairings: to be matched preferably with game and autumn dishes. Perfect with cheese based recipes, like the classic “Frico” from Friuli. To be served at a temperature of 14-16 °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.