



CABERNET FRANC



DESIGNATION	D.O.C. COLLIO
GRAPES	100% CABERNET FRANC
ALCOHOL %	13 % vol.
SOIL ASPECT	Vineyard arranged in a "girapoggio" fashion, in a East-West direction; the soil is made up by a sedimentary complex of loam and sandstone of Eocene origin
VINEYARD AGE AND GROWING SYSTEM	Two vineyards 10 and 20 year old, the farming system is the double arched cane
YIELD	6.000 kg/ hectare
HARVEST	Manual
WINE MAKING	After crushing and de-stemming, the mashed grapes are conveyed into a stainless steel tank and left to ferment for two weeks with the aid of selected yeasts at a temperature of about 26°C, with regular remontage operations. Afterwards the wine ages for 10 months, then it is filtered and bottled, and two months later it is introduced onto the market
NOTES ON FLAVOUR AND BOUQUET	Of intense ruby red colour, it reveals a bouquet of red fruits and prune, viola, hints of leather and cut grass; the taste is soft and balanced
SERVING SUGGESTIONS	It goes well with red meat