

Cabernet Franc Doc Venezia



ORGANOLEPTIC CHARACTERISTIC

It strikes the eye for its intense ruby red color with a tint of purple; its bouquet has a distinct characteristic and persistent herbaceous note. A full-bodied, generous, well structured, nearly “aristocratic” wine. As it ages the herbaceous note attenuates and its taste becomes elegant, harmonious.

SERVING SUGGESTION

Cabernet Franc is the best choice with grill, red meat, game.



TECHNICAL DATA

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|---------------------------|-------------------------|
| GRAPE | 100% Cabernet Franc |
| VINEYARDS LOCATION | Loncon di Annone Veneto |
| GROWING METHOD | Sylvoz |

FURTHER INFORMATION

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|---------------------------|----------------------------|
| NAME | Cabernet Franc Doc Venezia |
| ALCOHOL CONTENT | 13.00 % vol |
| RESIDUAL SUGAR | 4.00 g/l |
| TOTAL ACIDITY | 5,50 g/l |
| SERVING SUGGESTION | 16 – 18°C |
| AVAILABLE SIZE | Bottle of 750 ml |

