



Cabernet franc

One of the major international grape varieties. It is harvested at the end of September and start of October. Vinification of the grapes is followed by classical maceration to give the wine an intense red colour. Wine made in this way is slightly tannic, with good acidity and characteristic herbaceous notes reminiscent of green bell pepper. It undergoes malolactic fermentation before being bottled in order to obtain a balanced wine.

Grape variety: Cabernet Franc

Designation of origin: Marca Trevigiana
Indicazione Geografica Tipica

Colour: Intense ruby red with violet hues

Aromas: Herbaceous with hints of pepper and green pepper

Taste: Bold and earthy

Vinification: In steel with maceration on the skins for five days at a temperature of 22 - 28° C. Once fermentation is complete, the wine matures for eight months before bottling where it ages for at least three months before being put on the market.

Vintage



Alcohol by volume: 12%

Composition: Cases of 6 x 0.75 l bottles

Production: 5000 bottles

Serving temperature: 18 - 20° C

