



## CABERNET FRANC

**Style:** Dry red wine

**Colour:** A wine with a deep, ruby-red color and dense texture.

**Aroma:** Intense aromas recall sour cherry, plum, and blackberry. Perceptions of violet, black pepper, and forest undergrowth follow.

**Taste:** We perceive softness, but youthful freshness and tannins soon dominate, leaving a slightly spicy aftertaste. An intense wine with a full body and a long-lasting, elegant aftertaste.

**Food pairing:** Lasagna, pizza, mushroom risotto, lamb chops, grilled meat.

**Serving temperature:** 16 – 18°C

**Vineyard:** Grassed terraces with marl. Southwest exposure.

**Vine form:** Single guyot

**Harvest:** Hand harvest, second half of October.

**Vinification:** 12 days of maceration and fermentation in a vinifier at 18 ° C. After fermentation, lightly pressed and then putted in oak barriques.

**Maturation:** 2 years used oak barriques, 2 years bottle

**Bottling:** 0,75L bottles, cork stopper

