

## Still wines line

# Cabernet Franc

Marca Trevigiana IGT

Product code	TCFRI	Grape variety	100% Cabernet Franc
Alcohol content	12,5% vol	Total acidity	5 g/l
Serve at	14-16° C		
Vineyards	Combination of lowland vineyards to the north of Treviso.		
Vinification	The grapes are picked in the second half of September. At the winery, fermentation takes place over the skins for 15 days in stainless steel winemakers, followed by a period of ageing in stainless steel tanks.		
Description	Some of the wine ages in large barrels for five months. The wine produced for a particular year is bottled from March onwards.		
Color	Ruby red.		
Bouquet	Fruity hints of blackberry and crunchy Marasca cherry, wild violets and vegetal notes of green pepper and cut grass.		
Taste	Fresh to the taste with a vegetal and fruity finish that brings to mind the classic characteristics of Cabernet Franc.		
Serving suggestions	Sausages, meat on a skewer, braised meat, mushrooms and semi-mature cheeses.		
Bottle size	0.75 L		

