

Still wines line

Cabernet Franc

Marca Trevigiana IGT

This Cabernet Franc encapsulates all the fresh, fruity vegetal notes typical of the variety. After maceration on the skins, ageing is in steel tanks and large casks. A wine with fruity hints of blackberry and crisp Morello cherry, field violet and vegetal notes of green pepper and mown grass.

Product code	TCFR1	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	0.75L		

