



CABERNET FRANC I.G.T. MARCA TREVIGIANA

The transalpine origins of this wine bring a cosmopolitan vibe that sees it adapt to the most varied territories. Its straightforward and balanced character gives it a lively freshness and a warm and ample yet elegant roundness on the palate. It goes well with meat dishes, game and mature cheeses.

To be served at 18 – 20 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	I.G.T. Marca Trevigiana
TYPE	still
COLOUR	intense red colour, tending to purple.
AROMA	floral bouquet reminiscent of blackberry and morello cherry, bell pepper and pepper, with delicate herbal and spicy nuances.
FLAVOUR	full and harmonious taste.

AGRONOMIC DATA

GRAPES USED	Cabernet Franc 100%
VINEYARD LOCATION	northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late September

OENOLOGICAL DATA

VINIFICATION	red wine vinification, maceration on the skins, fermentation at controlled temperature.
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5.2 g/l

OTHER DATA

GASTRONOMIC COUPLING	goes well with meat-based pasta dishes, game dishes, roast or grilled meat and mature cheeses.
SERVING TEMPERATURE	18 – 20°c
CONSERVATION	keep in a cool place, away from heat and light