# CABERNET FRANC IGT VENETO









100% Cabernet Franc



16°/18°



750ml



12,5%



2,9g/lt



5,2g/lt

#### Soil

Piave River Grave and surrounding Treviso plain, Veneto.

# **Training system**

Guyot

## Harvest

Manual at the end of September.

## Vinification

Cold maceration of the grapes for 4 days. Fermentation for about 12 days at controlled temperature with a peak of  $28^{\circ}$  C in stainless steel autoclaves.

#### Color

Ruby red wine.

Intense ruby red with faint garnet highlights.



## Fragrance

Its characteristic herbaceous tone stands out amidst notes of raspberry, blackberry, tobacco and sweet spices.

#### Taste

Dry, frank, rightly tannic. Persistent notes of hay and leather as well as nutmeg and Sichuan pepper.

#### **Foodmatch**

Meat dishes. Try it with deviled chicken.

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