



Corte Bacaro®

CABERNET FRANC VENETO ORIENTALE IGT

Name:	CABERNET FRANC VENETO ORIENTALE IGT
Varieties:	65% Carmenere - 35% Cabernet Franc
Soil:	Alluvial silt and clay
Vine training method:	Sylvoz, double-arched
Vine density per hectare:	2000-3500
Harvest:	Third week of September
Vinification:	At controlled temperature in automated steel Fermentation tanks, on selected yeasts.
Maturation:	held in steel tanks at controlled temperature, constantly re-racked and monitored at different intervals up to bottling time.
Residual sugar:	Dry (3 gr/lt.)
Alcohol content:	12.5 % vol.
Colour:	Ruby red with violet highlights.
Aroma:	Strong herbaceous, typical of the variety, made more complex by hints of blackberries, raspber- ries and a whiff of spicy tobacco.
Flavour:	Herbaceous, natural, full-bodied and aristocratic.
Serving temperature:	18-20 °C
Serving suggestions:	Best served with grilled, spit-roasted or roasted red meat and hard cheeses.



Società Agricola Corte Bacaro
di Bellia & C. ss