

CABERNET FRANC



Appellation:

I.G.P. Trevenezie

Variety:

100% Cabernet Franc

Time of harvest:

Second decade of September



Vinification and aging

The grapes are harvested in the early hours of the morning to preserve their quality. As soon as they get to the winery, they are macerated in stainless steel tanks for 5 to 7 days where direct contact with the skins ensures that the must is enriched by all the organoleptic properties contained in them. After maceration the must is crushed lightly after which the alcoholic fermentation process which started during maceration is brought to completion. While it is stored in the winery, the must is decanted several times, favouring the natural clarification of the wine. When it is ready, the wine is bottled and then left to rest for at least two months before being put on the market.

Tasting notes

A bright red wine with purple hues. A light herbaceous note typical of this variety presents itself to the nose together with spicy aromas such as green pepper and light tobacco. Slightly fruity on the palate, it is a big wine with a full flavour.

Pairings and serving tips

This wine pairs perfectly with red meat, either grilled or roasted. Excellent with extra-mature cheeses. Recommended serving temperature: 16 - 18°C.

Alcohol content: 13% Vol.