



## Cabernet Franc

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Cabernet Franc is one of the first “international” varieties planted in Friuli over 200 years. In our vineyard, it has demonstrated its uniqueness: Less hints of vegetable with well structure and consistency.

### *Varietal*

Cabernet franc

### *Vineyard*

Average vineyard age: 15 years  
Number of vines per hectare: 4.500  
Training method: modified double guyot  
Average yield: 80 quintals/ha  
Harvesting period: end of October

### *Winemaking and aging*

Grapes destemmed; the maceration on the skins; the fermentation at the controlled temperature (26° -28°C ) in stainless steel tanks. During this period, daily remontages are carried out to favor the transfer of noble tannins and color from the skins to the fermenting must. Malolactic fermentation. Aging in stainless steel vats for conserving its ‘green’ characteristic.

### *Tasting profile*

Color: Ruby red color with violet reflections.  
Nose: Typical grassy and intriguing mint impact on the nose with hints of red fruit salad taste.  
Palate: Well-structured, crispy, slightly tannic, and persistent with a light noted of violet.

### *Food pairing*

Perfect accompaniment to grilled meats, lamb chops, cold meats, sausages, sliced meats as well as an aperitif with friends.

**Serving temperature:** 16°C / 61°F about

**Alcohol** (% vol): 12.5

**Totally acidity** (g/l): 5.00