



## CABERNET FRANC D.O.C.

Wine grape variety: 100% cabernet franc

Terrain: pebbly, average mix

Age of vines: 10-60 years

Cultivation and technique: monolateral guyot

Yield per hectare: 60-70 quintal

Harvest: only hand-picked at the end of September

Vinification: traditional with two remixing daily for a period between 5 and 10 days with selected yeasting

Maturing: in stainless steel casks for 7/8 months

Refining: in bottle for 7/8 months

Characteristics: ruby red color with a tendency towards purple. Intense and typical aroma. Full and fresh taste.



Vini D.O.C. da agricoltura Biologica



**Azienda Agricola BRANDOLIN di Bront Michela**  
Via Leonardo da Vinci, 42 34070 MARIANO DEL FRIULI (Go)  
Cell. 328 0816859 - Tel. 0432 711320  
[www.vinibrandolin.com](http://www.vinibrandolin.com) - [vinibrandolin@gmail.com](mailto:vinibrandolin@gmail.com)