



CABERNET FRANC D.O.C.

Wine grape variety: 100% merlot

Terrain: pebbly, average mix

Age of vines: 80 years

Cultivation and technique: monolateral guyot

Yield per hectare: 50-60 quintal

Harvest: only hand-picked at the end of September

Vinification: traditional with two remixing daily for a period between 7 and 12 days

Maturing: in stainless steel casks for 11 months

Refining: 90% in stainless steel casks, 10% in oak barriques, subsequently in bottle.

Characteristics: ruby red color, full and fragrant aroma with a hint of little red fruits. Soft and all-encompassing taste, intense and persistent.



Vini D.O.C. da agricoltura Biologica



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