

Anna Spinato

CABERNET FRANC

Indicazione Geografica Tipica

Production area: river Piave (Treviso-Venice)

Varietal: Cabernet Franc 100%

Ground composition: loose and aerated plots composed mainly of limestone rock of the Grave, led by subsequent flooding of the Piave River and areas with good soil composition.

Vineyard farming method and principal crop: Guyot pruning with rigorous winter followed by clear action in green for the control of production and leaf apparatus. Pest implemented according to the dictates of integrated control.

Harvest: Manual by mid-October.

Vinification: Cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28 ° C., stainless steel. Matured in stainless steel and wood next step.

Storage: 18 °

Service: 20 °

Sensorial notes:



Color: Intense ruby with light garnet.

Fragrance: Stands out among its characteristic tone herbaceous to raspberries and blackberries, tobacco and sweet spices.



Taste: Dry, clean, tannic, with a balance all its own, there are still notes of hay and leather, but also of nutmeg and Sichuan pepper.

Match: Spicy broiled spring chicken.

Additional notes:

Bottle model: Bordolese Elite 600g UVAG
weight: cases of 6 bottles. Gross weight 8,364kg
Net weight 4,5 kg cases of 12 bottles. Gross weight 16,622 kg

Net weight 9 Kg Composition E-pal size 80 x 120:
120 cases of 6 bottles (24 cases per layer) or 60 cases of 12 bottles (12 cases per layer)



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Wine Farm

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