



*Anna Spinato*



## Cabernet Franc

IGT

**Production area:** along the river Piave area, Veneto.

**Varietal:** 100% Cabernet Franc grapes.

**Ground composition:** spacious and aired field mainly made of limestone rocks of the Grave, led by several floods of the river Piave.

**Vineyard farming method and principal cultivation:** Guyot with rigorous winter prunings followed by clear action for the control of production and growth of leaves.

**Harvest:** manual at the end of September.

**Winemaking:** cold maceration of the grapes for 4 days. Fermentation of about 12 days at controlled temperature with a peak of 28° C in stainless steel.

Matured first in stainless steel and then wooden barrels.

**Conservation:** 18° C

**Service:** 18°/20° C

### SENSORIAL NOTES:

**Color:** intense ruby with light garnet-red.

**Fragrance:** its typical herbaceous tone stands out. Above all raspberries and blackberries, tobacco and sweet spices.

**Taste:** dry, clean, rightly tannic. There are still notes of hay and leather but also of nutmeg and pepper of Sichuan.

**Match:** spicy chicken.