



# Cabernet franc

The varietal Cabernet Franc comes from the Bordeaux region of France, arrived in Veneto and in our area around 1870, where it had a large widespread, as in Friuli and Trentino. Since 1877 it is located at the School of Viticulture and Enology of Conegliano.

## Dati analitici

**Alcohol content:** 12,50 % vol

**Reducing sugars:** 11,20 g/l

**Fixed acidity:** 5,00 g/l

**Ph:** 3,58

**Total sulfur:** 125 mg/l

## Grappolo

Sparse, acinellato with berries of different sizes, winged with one or two clearly visible wings. The berry is spherical with resistant and very pruinose skin of colour blue/black. Chewing the skin, you feel the herbaceous flavour you will find also in the wine.

**VINEYARDS:** Ha 1,50

**VINESTOCKS PER HECTARE:** 2500 vines

**YEAR OF PLANTING:** 2000

**TRAINING SYSTEM:** sylvoz

**SOIL TYPE:** clayey, silty to carmenere and medium consistency for the cabernet franc

**VINTAGE:** mechanical harvest

**VINIFICATION:** de-stemming and crushing, fermentation with selected yeasts at a temperature of 26 ° C in steel fermenters with frequent pumping over for approximately 6 days. Racking and end of fermentation at 20 ° C, decanting and rest on fine lees until the time of filtration with tangential filter on 6th December.

Stabilization 10 days at 0 ° C

**BOTTLED:** at Cantine Introvigne (TV)

## Il Vino

intense ruby red colour, tending to purple. Characterized by his typical aroma and herbaceous taste when young. Full and persistent, it improves its characteristics with time becoming more elegant and soft, with a bouquet of red fruits.

## Accostamenti Gastronomici

Suggested pairings food: Excellent with cold meats, roasted red and white meats, poultry and cheeses. Serving temperature: 16 °C

