



# Cabernet Franc IGT Marca Trevigiana

The noble son of “Carmenere” grapes, it inherits from its father the herbaceous scents milded by intense red fruits perfumes. It has a deep red ruby colour. It is featured by its herbaceous taste when young, rightly tannic, with a full body and balanced.

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**PRODUCTION SITE:**

Hilly terrain area in Treviso

**GRAPES:** Cabernet Franc

**GROWING METHOD:** Sylvoz

**HARVEST PERIOD:**

20th September - 5th October

**GRAPE YIELD:**

135 quintals per hectare

**TECHNOLOGY:** Red fermentation at controlled temperature

**FINING:**

Minimum 270 days in steel tanks

**ALCOHOL LEVEL:** 12,5 % vol

**RESIDUAL SUGAR:** No residual sugar

**TOTAL ACIDITY:** 4,7 g/l

**CELLARING:** Store bottles upright in a dry and cool place

**SERVING TEMPERATURE:** 14 - 16 °C

**SCENT:** Intense wine scent (herbaceous), pleasant and distinctive

**TASTING NOTES:** Dry, full, rightly acidic and tannic taste, distinctive

**FOOD COMBINATION:** Great with tenderloin, braised meat and wild game

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# leRughe