



Cabernet Franc
TOSCANA

ROSSO
TOSCANA IGT



Description:

- *Product Name:* Cabernet Franc
- *Grapes:* 100% Cabernet Franc
- *Name:* IGT Toscana Rosso
- *Alcohol content:* 14% vol.

Vineyard

- *Grape variety:* Cabernet Franc
- *Training system used:* spurred cordon
- *Density per hectare:* 5500 strains
- *Average age of vineyard:* 20 years
- *Maximum production per hectare:* 50 quintals of grapes
- *Production area:* Small plot located on the eastern edge of the estate, sheltered by woodland at its rear. Situated at approximately 50 meters above sea level.
- *Soil:* Clay frank

Winemaking

- *Harvest period:* end of September
- *Alcohol Fermentation:* temperature controlled steel, with prolonged maceration on the skins
- *Aging:* French oak barriques for 22 months
- *Bottle Aging:* 6 months

Tasting

- *Appearance:* Deep ruby red.
- *Nose:* Elegant herbaceous and balsamic notes, with hints of dark fruits, light toasted spice
- *Palate:* Refined and structured, showing noble herbaceous character, dark fruit and subtle vanilla hints. Elegant tannins and balanced freshness. Complex, intense and well-balanced. A meditation wine.
- *Serving temperature:* 16°C (60°F).
- *Ageing potential:* Over 10 years.
- *Product formats:* 0.75 lt