

Cabernet Franc

IGP UMBRIA CABERNET FRANC

Result of vinification of 100% Cabernet Franc grapes, this wine opens at the nose with scents of ripe black pulp fruit and balsamic sensations with chocolate notes. At the palate it is rich and enveloping with nicely structured tannins enhanced by a medium-period wood ageing. Wine made extremely versatile by its roundness and gentle structure.



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Cabernet Franc

SOIL:
gravelly/stony

VINES GROWING:
Spurred cordon

HEIGHT A/S:
400/450m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation on the skins at low temperature of 20-25°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:
in steel tanks for about 5-6 months, followed by about 8 months in large wood barrels. Additional 8-10 months min. once bottled.

ALCOHOL CONTENT:
13% vol.

SERVICE TEMPERATURE:
14-16°C

DRINKABILITY AND PAIRINGS:
full bodied wine with important tannins, enhanced by a medium ageing in wood. It ages in the bottle for up to 10-12 years, maturing in elegance and sobriety. Given the excellent structure, it goes very well with tasty dishes.