



Classic Red Wines  
**Cabernet Franc**  
Doc Piave



**Variety:** 100% Cabernet Franc.

**Soil and vineyards:** clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

**Harvest:** manual harvesting in the third week of September.

**Vinification and ageing:** the manual harvest begins once the grapes have reached the optimum levels of total acidity, sugars and phenolic maturity; they are then destemmed and crushed. The fermentation of the must is then carried out, in contact with the skins, for 7 days, at a controlled temperature (28°C) in stainless-steel tanks. After devatting, the wine is aged in stainless-steel tanks until malolactic fermentation is complete (around 8-10 months). After in-bottle ageing for 6-12 months, the wine is ready to be released onto the market.

**Maturation potential:** complete maturation is reached after around 4 years of in-bottle ageing.

**Tasting notes:** with a brilliant claret colour, its main characteristics are good structure and a fresh, enjoyable palate, complemented by a rich bouquet of liquorice, moss, freshly cut grass and forest fruits; it is less tannic than the Sauvignon from the same range, making it exceptionally satisfying as a vintage wine.

**Alcohol content:** 13% by vol.