



DARE

Selections

Cabernet Franc

Doc Venezia



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). Bottled without filtering, the wine undergoes in-bottle ageing for 6-12 months, and is then ready to be released onto the market.

Maturation potential: complete maturation is reached after 4-5 years of ageing.

Tasting notes: bright ruby-red colour; typical, heady, intense and faintly grassy bouquet, recalling slightly-bitter cherry; clear hints of raspberry come to the fore when young; the tannic palate is dry, full-bodied, well-balanced and elegantly herbaceous.

Alcohol content: 13% by vol.

Why a Cabernet Franc Selection? We decided to create a showcase version of the variety that best encapsulates our identity, reducing the average yield per hectare in a small section of the vineyard, in order to achieve higher quality, and then bottling the wine without filtering, thus conserving its structure and body as fully as possible. As a result, being an unfiltered wine, any sediment in the bottle is indicative of the natural process of stabilisation and confirms the authenticity of the product.