

## I GADI



# **Cabernet Franc**

### Veneto IGT

Grape varieties: 100% Cabernet Franc

**Production region:** Veneto **Alcohol:** 12,00 % vol. **Sugar:** g/l 4.5

Total acidity: g/l 5.4

#### IN THE VINEYARD

Soil type: Alluvial plains characterised by layers of permeable clay and gravel

Vine density: 4000 vines/hectare

Yield per hectare: On average 140 quintals/hectare

Vine training system: Mainly Guyot

#### IN THE CELLAR

**Vinification:** Traditional red vinification characterised by the use of selected yeasts and by the careful monitoring of fermentation temperatures.

#### AT THE TABLE

**Tasting notes:** Colour: deep ruby red Aromas: herbaceous (hay and green bell pepper) with spicy notes of vanilla and green pepper **Taste**: supple on the palate thanks to sweet tannins and low acidity **Food pairings:** Grilled red meat and quiches, but is generally suitable for the whole meal



