



AZ. AGRICOLA

le Carline®

CABERNET FRANC DOC LISON PRAMAGGIORE

Grapes

Cabernet Franc

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Typical wine from the DOC Lison Pramaggiore area, famous for its bouquet and flavour. Deep ruby red colour tends to garnet with age. An intense, winy, herby flavour that becomes elegant and generous with age. A dry, herby full-bodied flavour, slightly tannic but well-orchestrated.

Gastronomic Matches

Ideal with either white or red roast meat and game.

Serving Temperature

Best uncorked 2-3 hours before serving and served at 18 °C

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content: 12,5% vol.
Total acidity: 5,00 g/l
Volatile acidity: 0,22g/l



AZ. AGR. LE CARLINE Piccinin Daniele, Via Carline, 24 , 30020 PRAMAGGIORE (VE)

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