

le Carline®

VINI NATURALMENTE BIOLOGICI



CABERNET FRANC DOC VENEZIA

Certified: Organic & Vegan

GRAPES

Cabernet Franc

AREA

The company is located in the area of DOC Venezia

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 perfume 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.

ANALYSIS

Alcohol content: 13% vol.

Total acidity: 5,00 g/l

Volatile acidity: 0,22g/l

BOTTLE SIZE

Bottle: 750 ml and magnum 1,5 lt.

Case: 06 bottles

