

Category:

Cabernet Franc

Grape varieties:

Cabernet Franc 100%

Production zone:

South of Ficulle (Umbria, province of Terni), altitude 200-250 mt s.l.m.; hilly terrain

Training system:

Cordon de Royat

Vine density:

4.100 vines per hectare

Vineyard yield:

70 /80 hl per hectare

Soil:

calcareous clay of marine origin with strata of sand from the Pliocene

Climate:

continental, a fresh and well ventilated growing season which gradually but completely ripens the grapes.

Fermentation:

the selected grapes are cooled to 12-14°C and softly crushed. Maceration, at controlled temperature, lasts for 12-15 days in steel tanks.

Tasting notes:

On the nose is pepper and pepper mixed with hints of red fruits, violet, herbaceous aromas and chocolate. Its characteristic is the unmistakable balsamic charge. It is round, warm, broad, medium-bodied, but with a lively freshness.



Alcohol:

13,5 % vol.

Service temperature:

18-20°C

Gastronomic notes:

with red meat, grilled, grilled or roasted. Also suitable for aged hard cheeses.