



## CABERNET FRANC



**TYPE OF VINE:** Cabernet Franc e Carmèner

**AREA OF PRODUCTION:** Castello Roganzuolo 119m above sea level

**TERRAIN:** Medium textured tending to clayey

**GROWING METHOD:** In rows with SYLVOZ and BELLUSSI pruning

**PLANTING PATTERN:** From 2.8m x 1.25m to 4.m x 6.m

**HARVESTING:** Around 20<sup>th</sup> October

**VINIFICATION:** Maceration with skins for approximately 10 – 15 days, given 3 rotations daily, followed by gentle pressing and extraction of juices. It is left to finish alcoholic fermentation in stainless steel tanks. Malolactic conversion is conducted immediately after alcoholic fermentation. Following the fermentation processes the wine is left to rest with the noble lees in stainless steel tanks.

**CHARACTERISTICS:** Intense ruby red in colour, with typical purple reflections. A persistent aroma picks out herby fragrances enriched by hints of red fruits and light spices. On the palate it is elegant, dry, complex and structured in an harmonious fusion of lingering aromas and soft tannins.

**MATCHING:** Ideal with spiced food, roasted poultry and red meats, mature cheeses. Also goes well with rustic dishes of strong flavoured wild vegetables.

**SERVING TEMPERATURE:** 20 °C.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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