

CABERNET FRANC



Wine with a strong personality, characteristic for its strong smell and grassy taste, almost aggressive. With aging it improves, it becomes elegant, full bodied and harmonious. The colour is ruby red with violet hues that turning into garnet with maturation. Cabernet Franc pairs with roasted red and white meats, poultry and game. Also great with aged cheeses. Serve at a temperature of 18° C.

Varietà/Grapes/	Cabernet Franc (100%)
Colore/Color	Ruby red with violet reflections
Sapore Taste	Characteristic herbaceous
Fermentazione/Fermentation	10 days at 22 degrees
Invecchiamento Aging	
Qualità /Qualità/	DOC Venezia. Designation of origin
Referenze/	
Produttore/	Azienda Agricola Piazza
Cantina/Winery	Azienda Agricola Piazza
Certificazione/Eco- certification/Zertifizierung	ICEA
Produzione/Production/Produktion	24000 bottles
Analisi/Analysis/Analysen	
Gradi alcolic/Alcoholic content/	12,50 %vol.
Acidità totale/Acidity	6 g/l
pH	
Zuccheri residui/.../	4 g/l
Bottiglia/bottle	Bordeaux. Cork
Capacità per bottiglia/Content per bottle/Inhalt	750 ml
Peso lordo per bottiglia/Grossweight per bottle	1200 g
Bottiglie per pallet/Bottles per pallet	4x22x6 = 528
Confezionamento/Packaging	6 bottles/box 310mm x 255mm x 170mm
Peso lordo per cartoneGrossweight per box	7,5kg
Codice a barre/EAN-code	