



CABERNET FRANC - D.O.C.

ORGANIC RED WINE

This red wine is a unique high quality organic wine, suitable for every taste. Immediately drinkable, it does not require any special stabilization in bottle, since the exclusion of preservatives makes the wine develop naturally and remain natural. The Dissegna Estate gives this wine a particular attention to detail, creating a Cabernet Franc that stands out from the others with its velvety flavour and delicate scents, which are blended in order to express the naturalness of the unspoiled territory.

Although it is an organic wine with no additives, it is able to be aged in the bottle for more than 24 months. After being aged this wine still expresses the typical fresh flavours and bouquets of its production area, the Veneto Region of Italy.





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Classification: D.O.C. Venezia

Vineyard: Dissegna

Production Area: Annone Veneto - Veneto Region - Italy

Grapes: Cabernet Franc

Yield: 70 Q/Ha

Vinification: The grapes are harvested by hand during the cooler hours of the day, usually late afternoon or at night. This is done in order for the grapes to cool off, making sugar levels in the grapes are more stable when cooled. This also increases the grapes quality and acid levels, and there is less chance of spoilage. The vinification is a delicate process in order to keep the flavourful characteristics of the grapes intact. The maceration lasts 7 days. Maturation takes place in stainless steel tanks for 5 months, and then the wine ages in the bottle for at least 1 month.

Sugar: 4.55 g/L

Alcohol: 12.5% Vol

Dry Extract: 24 g/L

Colour: Ruby red with violet hues.

Bouquet: Typical herbaceous persistent bouquet, but at the same time fresh and fruity. You can perceive hints of berries and pepper.

Flavour: Full-bodied wine, very structured and alcoholic. On the Flavour the herbaceous note softens and harmonizes, creating an elegant and "Aristocratic" wine.

Serving Suggestion: Red meat, grilled meat and vegetables, pasta.

Serving Temperature: 16-18 °C

Aging: 2 years.

Result: A great wine, structured, but at the same it time can be easily paired to many dishes.