



CLASSIC LINE

CABERNET FRANC – Doc Collio

GENERAL DATA:

Vineyard: located in the municipality of Dolegna del Collio.

Kind of ground: Marl and Clay.

Grape: Cabernet Franc

Type of cultivation: Cordon trained.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, gentle destemming followed by a fermentation at a controlled temperature of 23°C on the skins for eighteen days. 30% of fermentation takes place in Allier barriques, 70% in steel tanks at a controlled temperature of 16°C.

At the end of this period, the wine is assembled and bottled.

There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Intense red ruby color, with violet edges, it has a characteristic herbaceous aroma, intense, penetrating, with a long finish. Full-bodied, harmonic and distinct.

FURTHER INFORMATION:

Drink with: excellent with roast poultry and game, or grilled red-meat.

Longevity: 4-6 years.

Serve at: 16-18°C.

AZIENDE AGRICOLE
L I V O N



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