



# **CABERNET FRANC 2004**

## **IGT VENEZIA GIULIA**

### **VILLA MARTINA**

**ORIGIN:**

CORMONS, ITALY

**BLEND INFORMATION:**

100% CABERNET FRANC FROM OUR VINEYARDS.

**SOIL:** The nature of the land is composed from marls and sandstones of Eocene origin

**VINIFICATION:** The grapes were immediately removed from their cluster then poured into stainless steel vats. These were completely re-mixed by way of three daily manual reassemblage. The fermentation, although not controlled mechanically, almost constantly maintained a temperature of 26° C, ideal for the proper colour and tannin content. 11 days later the wine was drawn and pressed. Half part of the wine was aged in tonneaux then mixed in stainless steel vats before the bottling.

**SERVING SUGGESTIONS:** IT IS WONDERFUL WITH MEAT, GAME.

**TASTING NOTES:** Intense ruby red colour, tending towards blue, it has a full and fragrant bouquet with a strong herbaceous intensity. Its dry tannic full bodied qualities, are enhanced by its ageing in oak, giving elegance to this wine of great character.

**AGEING POTENCIAL:** Ready for immediate enjoyment but will mature well for up to 5 years.

**IDEAL SERVED AT :**

18°C.

**PRODUCTION:**

30.000 BOTTLES

**WINE ANALYSIS:**

ALCOHOL 12,5%

RESIDUAL SUGAR 1,2G/L

ACIDITY 5,50 G/L

PH 3,50

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**VILLA MARTINA sas** di Specogna Luciana

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