



wine of nature



## Cabernet Franc: powerful and alluring.

Deep ruby red with hues of purple. Full and concentrated, with hints of plum, blueberry, cherry, spices and incense, slightly balsamic on the nose. Structured, dry and persistent on the mouth.

### Grape

Cabernet Franc I.G.T. Venezia Giulia

Composition: 100% Cabernet Franc

### Vineyard

**Land:** site of Valeriano, altitude 200 m/asl; composition sandy/silty, with more clay at San Giovanni  
**Vineyard:** San Severo, 0.55 ha of planted area; 5,800 vines/ha, 10 years average vineyard age; guyot breeding.  
**Average yield:** 45 hl/ha; 1,300 gr/vine; "1 vine - 1 bottle"  
**Harvest:** picking and selection by hand; second half of October.

### Winery

**Winemaking:** grapes are de-stemmed and squeezed; maceration for 12 days with pumping over and delestage. The wine is aged in stainless steel tanks for 36 months and then bottled.

**Alcohol content:** 12.5% vol

**Total acidity:** 5.00 g/l

**No. of bottles:** 3,300

### Tasting

**Serving temperature:** 18°C

**Food pairings:** Great with grilled red meats and mature cheeses. Daring with agreeability with grilled blue fish.

**Music:** Enjoy with "All Blues"

by Miles Davis

**Code:** 010 12 004



# Cabernet Franc 2012



freehead<sup>TM</sup>  
naturalness  
means quality  
& well-being

**YouTube** Wines video  
<http://youtu.be/FZtCmSapBGg>

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