

Azienda Agricola
ARCANGELO VENTURIN



Cabernet Franc

Production area:

Piave river's plain, of Mareno di Piave (TV)

Vine:

100% Cabernet Franc. Obtained from maceration.

Ripening:

Average.

Color:

Bright ruby red, tending to purple.

Scent:

Strong, markedly herbaceous, recalls vine's pampini.

Taste:

Dry taste. Light, slightly tannic, pleasantly bitter and fragrant, recalls the green branch of the mother plant.

Combination:

Great with fatty meats and meat and fish barbecues.
Best served at 16-18° C.