



# FRASSINELLI

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## CABERNET FRANC

denominazione di origine controllata

## VENEZIA

**Grapes:** Cabernet Franc

**Grapes production area:** Mareno di Piave - Baorche

**Soil type:** good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

**Winemaking:** maceration in steel vats for 15 days.  
Fining in concrete vats for six months

**Alcohol:** 12,5% Vol.

**Residual sugar:** 1 g/l

**Tasting notes:** the raspberry, red plum, herbs aromas, are enriched, on the palate, by moderate and elegant tannins.