



1528

# SALATIN

## DOC Venezia Cabernet Franc



<b>Growing area</b>	Low hilly region
<b>Grapes</b>	Cabernet Franc
<b>Soil</b>	Land with morain origins, deep, clay - rich, heavy
<b>Training system</b>	Guyot
<b>Harvest period</b>	Last September week, very first days of October
<b>Vinification</b>	The Grapes are crushed and destemmed then put into steel tanks to macerate in cool conditions for a couple of days, followed by a maceration with fermentation of 3-5 days
<b>First fermentation</b>	After the racking off, the wine keeps fermenting in steel barrels
<b>Maturation</b>	Refinement in steel
<b>Alcohol</b>	12,5% Vol
<b>Total acidity</b>	4,50 - 5,50 g/l
<b>Appearance</b>	Refinement in steel
<b>Bouquet</b>	To the nose the bouquet is fresh and intense with the Cabernet Franc characteristic herbal notes and grass
<b>Palate</b>	To the mouth it is dry with balanced acidity and salty nuances. Presents a very persistent aftertaste
<b>Serving suggestion</b>	It couples with chicken, perfect also with game and roasted meats with mid - seasoned cheeses
<b>Serving temperature</b>	18 - 20 °C
<b>Size</b>	Bottle 0,75 lt

**Salatin SRL**

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