



SESSANTACAMPI

Cabernet Franc Marca Trevigiana IGT



Classification: IGT

Grape variety Cabernet Franc

Cultivation system: Sylvoz

Alcoholic Content: 13 % by vol.

Colour: dark ruby red

Aroma: winy, intense, with a pleasant and characteristic herbal odour

Taste: dry, with a savoury body, herbal, rightly tannic and harmonious

Food pairings: Cabernet Franc is a wine for the whole meat. It goes well with salamis and sausages, white and red meat, seasoned cheese

Serving Temperature: 18° C

Total acidity: 4.7 gr / l