



# Cabernet Franc, Reminds to Pepper

As is typical of the Cabernet Franc grapes, this wine has a herbaceous aroma that reminds us of fresh grass and green peppers.

The acidity content is more than Merlot wine's: this makes it a perfect companion for grilled pork or just some salami, for a cheerful easy moment with friends.



## *Some notes*

VINEYARD: 22 years old.

VINIFICATION AND AGING: the grape are all harvested by hands, the maceration lasts about one weeks, aging is 7-8 months in steel tanks and then in the bottles.

CONSERVATION ADVICE: thsi wine is ideal to be drunk young; you can keep this wine in a cool and dark place till about december 2014.

FOOD PAIRING: why is it good with pork meat? because it helps you to "clean" the mouth from the "fat" sensation, thanks to the acidity content and the herbaceous aroma. Another alternative with pork meat is a sparkling wine, because CO<sub>2</sub> also helps cleaning the mouth and preparing it for another slice of salami!

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opening times:  
Monday to Saturday 9am-12am and 3pm-6pm  
or with booking also on Sunday and non-working days  
For guided wine tours please call and make a booking