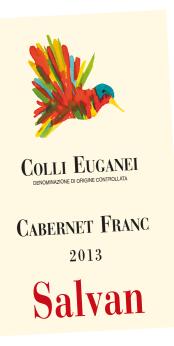




Cabernet Franc, Reminds to Pepper

As is tipical 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: this 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_2 also helps cleaning the mouth and preparing it for another slice of salami!

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For guided wine tours please call and make a booking