



VILLANOVIANA 2017

CABERNET FRANC SINGLE VARIETY

Elegant and bright ruby red in color, our monovarietal Cabernet Franc shows intense fruity red aromas of cherry, raspberry, blackberry and blueberry complemented with sweet spices and the herbal notes typical of this varietal.

On the palate, the wine fully express its character of elegance, softness and balance

Composition:

Cabernet Franc: 100% - Alcohol: 14%

Fermentation and Aging

Hand-picked , selected berry by berry, the vinification process starts with a pre-fermentative maceration without pressing while the alcoholic fermentation occurs with the juice in contact with grape skins at a controlled temperature of 25°C (77°F). Aged in fine French oak barrels for 18 months with further 12 months of bottle aging before being released to the market

Vineyard notes

First Vintage made in: 2016

Altitude: 30-50 meters above sea level

Aspect: south-west

Vineyards: 3ha

Soil Type: mainly clay , sandy and limestone

Training system: VSP cordon spur

Planting density: 6000 vines per ha

Yield per ha: 8 tonnes per ha

Limited quantity produced: 1934 numbered bottles