VILLANOVIANA

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## 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.

## Grape variety

Cabernet Franc

## Fermentation and ageing

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 24 months of bottle aging before being released to the market.

## Terroir

First vintage made in: 2016
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 7.4 Acres
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yearly quantity produced: 1800 numbered bottles

**AZIENDA AGRICOLA VILLANOVIANA** • LOC.SANT'UBERTO, BOLGHERI (CASTAGNETO CARDUCCI - LI)
www.villanoviana.it info@villanoviana.it