



FOGLIO 38 CABERNET FRANC TOSCANA I.G.T.

Classification: Cabernet Franc Toscana IGT

Variety: 100% Cabernet Franc

Provenance: Amphitheatre Bolgherese, Bolgheri (Livorno).

Altitude: 147-197 feet above sea level.

Exposure: Facing south

Soil: The loam soil tended predominantly sandy sediments with gravel.

Training system: Spurred cordon pruning.

Density: 8,000 vines/Hectare.

Yield: 80 quintals/Hectare.

Vinification and Maturing: Fermentation in open barrels of French oak, with manual punching. Alcoholic fermentation and maceration lasting 20 days using only the yeasts of the grape. Aging for 18 months in the same barrels where fermentation happened.

Refinement: 12 months in bottle. Bottled by hand, without filtering.

Production: 9,000 bottles.

Alcohol: 13.5%

Organoleptic characteristics: brilliant ruby red, nuanced board chalice. Intense and complex bouquet with aromas of blackberry, blueberry and ripe cherry, mulberry, rose and mild tones toasted. Tasty and mouth while balanced, silky tannins and elegant.

Serve with: Roasted baby goat, beef stew, veal shank.

Serving temperature: 65°F.



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