



BARRO SANTE CABERNET FRANC IGT VENETO

Name:	IGT Veneto
Typology:	red wine
Grape:	Cabernet Franc
Grapes main provenance area:	Motta di Livenza
Soil type:	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
Growing system:	doppio cappovolto - double guyot.
Plant density:	3500 plants per hectare.
Maximum yield:	100-130 q.li/ha
Harvest period:	September 10th - September 20th
Vinification:	Maceration in contact with the skins for 8-12 days. Subsequent racking and aging in the tank for 3-6 months and subsequent bottling.

AVERAGE ANALYTICAL DATA

Alcohol:	12,00 vol
Zuccheri:	1-5 g/l
Total acidity:	4,5 g/l
pH:	3.50

ORGANOLEPTIC CHARACTERISTICS

Color:	intense red ruby colour.
Aroma:	the characteristic herbaceous notes such as rocket, mint stand out. Then follow fruity and spicy notes.
Taste:	medium body with end notes of green plants.
Food matches:	cold cuts, braised dishes and in general red meats.
Glass type:	medium-sized red wine glass.
Serving temperature:	18-20°C

SANTE BARRO



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