



# BARRO SANTE CABERNET FRANC IGT VENETO

<b>Name:</b>	<b>IGT Veneto</b>
<b>Typology:</b>	<b>red wine</b>
<b>Grape:</b>	Cabernet Franc
<b>Grapes main provenance area:</b>	Motta di Livenza
<b>Soil type:</b>	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
<b>Growing system:</b>	doppio cappovolto - double guyot.
<b>Plant density:</b>	3500 plants per hectare.
<b>Maximum yield:</b>	100-130 q.li/ha
<b>Harvest period:</b>	September 10th - September 20th
<b>Vinification:</b>	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

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

## ORGANOLEPTIC CHARACTERISTICS

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

SANTE BARRO



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