

CRASTIN

CABERNET FRANC



Vineyard and winemaking:

the grapes come from two distinct vineyards located on the Ruttars hill (DOC COLLIO area) on marly and clayey soil, particularly suitable for the cultivation of the vine, also thanks to the constant ventilation that touches the site.

It comes from two distinct vineyards with different exposures that allow this grape to ripen late to compensate for the characteristics of the freshness and structure.

The harvest takes place strictly by hand, in boxes, to immediately transfer the grapes to the cellar and proceed with the vinification:

- Rasping and pressing of the grapes with transfer of the crushed grapes into the tank for fermentation with maceration. Pressing down daily, throughout the fermentation period, ensuring to allow the wine the necessary extractive wealth.
- When pressed, the wine is transferred to stainless steel tanks to undertake the necessary aging, during which the malolactic fermentation will take place in favor of the softness.

Bottling:

takes place after 8 months of aging in stainless steel. A further two months in the bottle will complete its evolution.

Alcohol content:

12.0 - 13.0 % Vol.

Total acidity:

5.0 - 5.5 g/l

Serving temperature:

18 - 20°C

Tasting notes:

A bright ruby red wine that is well saturated. The nose opens with the typical characteristic herbaceous scent without encroaching on heaviness. On the palate the hints of smell are integrated with the excellent vinosity which makes it pleasant even between meals. It goes well with white and red meats, braised and game meats.