



MONASTERO CABERNET FRANC

*intense ruby red color, full and complex bouquet
with hints of berries and spices;
elegant taste, soft, with good balance and persistence*

Mark	Vigneti delle Dolomiti IGT
Grapes	Cabernet Franc
Vineyard	Tomasi
Soil	moraine deposit of alluvial terracing, mainly limestone-dolomite mixed mineralogy, deep, reddish brown
Training system	simple Trentino pergola
Vine density	4.900 plants/hectare
Year of vineyard installation	1993
Yield per plant	1,1 kg/vine
Harvesting	by hand, last decade of September
Vinification	traditional red wine vinification process with over 30-days maceration at a temperature of 25°C
Aging	15 months in oak barrels, 12 months in the bottle
Production	3.000 bottles
Serving Temperature	18°C; open the bottle one hour before serving
Combinations	perfect with strong flavoured dishes; ideal partner for all kinds of grilled meat



TASTING NOTES:
