

 **MOSOLE**

CABERNET FRANC

2022



This varietal was introduced in the Northeast at the beginning of the 1800s and immediately became a fine wine in our territory. The characteristic note of hay and black pepper, along with soft tannin on the palate makes this wine unique.

Varietal: Cabernet Franc 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: Venezia

Growing system: Guyot from 4.500 to
6.000 vines per ha.

Age of Vines: 19 years

Time of Harvest: end of September

Vinification: maceration on the skins for an
average of 8 - 10 days

Fermentation: in cement tanks with
temperature control between 24 and 26 °C

Maturation: six months in cement tanks

Evolution: depends on the year, typically the
ideal maturity occurs in the 2nd - 3rd year

Alcohol by Volume: 13%

Acidity: 4,50 g/l

Residual Sugar: 0 g/l

Serving Temperature: 16 - 18 °C

Serving Glass: Bordeaux

Characteristics: a ruby red colour with
shades of purple. It has an aroma of spices
and peppers with a vegetable background.
A full, soft flavour, moderate tannins and
a persistent finish.