

Vignamaggio

Cabernet Franc Toscana IGT

Vineyard location: Greve in Chianti
Vinification: Grapes are harvested by hand in early October. A careful selection is made in the vineyards and on sorting belts in the cellar. Fermentation and maceration is carried out in stainless steel tanks at controlled temperature for approx. 18 days.
Aging: Once malolactic fermentation is over, the wine is aged in 225lt French barriques for 18-24 months, then 6 months in bottle prior to release.



Grape varieties 100% Cabernet Franc

Altitude 350m ASL

Alcohol 14%

Tasting notes

A deep red color, Vignamaggio's Cabernet Franc has a full aroma, particularly fruity with pleasant notes of bell peppers, typical of the variety. Full-bodied and rich with elegant tannins. Enjoy with herbed and spiced dishes, roasted pork, beef burgers, roasts or stews, lamb.

Banville

Wine Merchants

www.banvillewine.com

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