



P|S



AMISTAR

Amistar Cabernet Franc

SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100 % Cabernet Franc - French clone.

Description: It is an absolute speciality to bottle a Cabernet Franc pure. This brother of the Cabernet Sauvignon is a very elegant and delicate red wine. It convinces with its beautiful fruit of wild berries and its strong, elegant palate.

Location: "Gföllhof" in Leifers. 220m above sea level

Soil: Sandy loam soil on porphyry sand-gravel.

Harvest: Late September, early to mid-October.

Yield: 50 hl/ha **Total area:** 0.7 ha

Vinification: Must fermentation or share with intact berries in stainless steel tanks at controlled temperature. Juice extraction of about 10% to increase concentration between juice and skins. Once fermentation is complete, the wine is drawn off the marcs and then stored for BSA in barrique barrels (1/3 new wood) for one year.

Shelf life: 10 - 15 years

Serving temperature: 18 °C

Food recommendation: Due to its delicate nature, a Cabernet Franc is particularly well suited to lamb, white meat, game and grilled meat. It goes well with hard cheeses and is also quite interesting with various types of salami.

Vintage 2022

Alcohol: 14.0 % vol.

Total acidity: 5.4 g/l

PH - level: 3.65

Malolactic fermentation: 100%

RECYCLE ME

GL 71 FLASCHEN - KAPSEL C/ALU 90 KORK FOR 51