



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 2021 Alcohol:** 14.0 % vol.

**Total acidity:** 5.2 g/l **PH - level:** 3.6

**Malolactic fermentation:** 100%

**RECYCLE ME**

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