



Cabernet Franc *barrique*

Winemaking

Hand-harvested grapes with selection. Traditional fermentation and aging in French oak barriques for 18 months, with malolactic fermentation. Bottle aging for at least 6 months.

Tasting Notes

Deep ruby red. Complex bouquet with notes of black cherry, blueberry, dried plum, and hints of cocoa and vanilla. On the palate, full-bodied, round and persistent.

Food Pairing

Perfect with roasts, game and aged cheeses. Also suitable as a meditation wine.

Type	Red Wine
Region	Veneto
Municipality	Altavilla Vicentina
Vintage	2019
Variety	100% Cabernet Franc
Appellation (DOC)	DOC Colli Berici
Soil type	Loam – clay
Yield per hectare	70 quintals/ha
Harvest	Hand-harvested in 15 kg crates
Aging	Aged in French oak barriques
Alcohol content	13% vol.
Serving temperature	18–20 °C

Fondo Rubro

Fondo Rubro - a brand by Agriale società agricola semplice
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