Tenuta Maccan
Cabernet Franc

LOCATION:
Italy> Friuli-Venezia Giulia
> Friuli DOC > Pordenone

VARIETY:
Cabernet Franc

WINEMAKER:
Giovanni Ruzzene

EXPERIENCE

NAME: The Cabernet Franc grape is an ancient one, the father grape of Cabernet Sauvignon.

CHARACTER: Fresh with wild brambly fruits, cherry skin, and savory notes of pepper, earth, and wild grass. This medium bodied wine has great tension and energy on the palate, full of flavor, with a dry and savory elegance through the finish.

ENJOY WITH: We love the savory flavors with all manner of red meats and wild game. Any dish that goes well with grilled bell pepper and onion, even fajitas.

BEST RESULTS: Serve at 58-62° F, a short decant, time will relax the wine and bring out the fruit.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Slow fermentation with selected yeast at a controlled temperature with grape skins for 15-20 days.

ELEVAGE: Aging in stainless steel tanks on the lees for 10-12 months. A small percentage (15-20%) goes through aging in wood in a combination of small French and large Slavonian oak barrels.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, vine rows are planted from north to south for best exposure. 1.5 hectares planted.

VINE: Guyot. planted in the late 1990s.

HARVEST AND PRODUCTION: Harvested by hand, 1200 cases.

SCIENCE

ABV: 12.94 %

SUGAR RATE: 0.1 g/l

TOTAL SO2: 76 ppm

TOTAL ACIDITY: 5.3 g/l

UVA IMPORTS