

GODIMONDO CABERNET FRANC I.G.T. VENETO

Godimondo was the legendary nickname of Sigismondo Capodilista, the archetypal Renaissance Lord who lived life to the full and was resident at Villa Emo Capodilista.

GRAPES: Cabernet Franc

CULTIVATION METHOD: Cordon and gujot

AVERAGE PRODUCTION: 9000 kg/ha

WINE-MAKING: Mashing of the grapes for about 10 days

AGEING: stainless steel and glazed cement barrels

CELLARING: Minimum 2 months at the winery before release.

ALCOHOL CONTENT: 12,5 % vol

TOTAL ACIDITY: 4,50 to 5 g/l

SOIL: clayey, medium texture with trachyte outcrop and slate

EXPOSURE: different

ALTITUDE: from 20 to 120 m

VINES PER HA: 4.700



CHARACTERISTICS

COLOUR: Bright, ruby red.

AROMA: Refined, lingering, fruity, pleasantly winy hints of mulberries, bilberries and spices.

TASTE: Particularly forceful, full-bodied and affable.

SERVING SUGGESTIONS

This wine is a typical Veneto red that is perfect for any course. Served chilled, it makes a fine accompaniment to fish, but meat second courses bring out its finest qualities.