

# MONTALTO

## Cabernet Franc Veneto IGT

GRAPES	Cabernet Franc with 5% Teroldego
GROWING AREA:	Veneto region- Commune of Rivoli Veronese, Montalto vineyard
AGE OF VINEYARDS:	25 years
ASPECT AND ELEVATION:	South-facing at 190 metres
TRAINING METHOD:	Spurred cordon
YIELD PER HECTARE:	65 q/ha
PLANTING DENSITY:	5,000 vines per hectare
ALCOHOL:	13,5%
SERVING TEMPERATURE:	15-16°C
RECOMMENDED GLASS:	Riedel, Bordeaux series: Red Wine 416/00
CELLARABILITY:	5-7 years

### TECHNICAL INFORMATION

The must is given a maceration on the skins for some 20 days in 16hl amphora, the cap being managed twice daily. After alcoholic fermentation the wine matures in 16hl amphoras for 12 months. No filtration.

### SENSORY INFORMATION

Introducing this wine is a deep, intense red, which shades into garnet with aging. The nose offers an elegant array of complex aromatics, the result of a marriage between floral notes of violets and fruity impressions of morello cherry and bottled blueberries. Amphora aging maintains exuberant fruity notes and smooths the tannins.

The finish is quite long, and is marked by the aromas already met on the nose.

### SERVING SUGGESTIONS

Delicious with roasts and grilled game, as well as with aged cheeses.

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