



Erminia

TRENTINO
PROTECTED GEOGRAPHICAL INDICATION
CABERNET FRANC

Very intense ruby red color. Good structure with sweet and persistent tannins. Spicy flavours of black pepper, blackberry, blueberry and ripe cherry. During aging their typical herbaceous notes evolve into a characteristic nuance and originate an unique olfactory bouquet.

Exposure: south-east.

Grape training system: simple guyot.

Maturation: 36 months in oak barriques.

Wine pairing: enjoy this wine with roasted meat, venison dishes and grilled red meat.

Serving temperature: 18 °C - 20 °C, unstop the bottle at least 3 hours before drinking.

13,5% ABV 0,75l e



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