



# 2022

## TENUTA MOSOLE CABERNET FRANC



### APPELLATION

Venezia DOC, Veneto, Italy

### VARIETALS

100% Cabernet Franc

### VINEYARDS

Barely 50 km from Venice, along the wine route towards Friuli, rests Tenuta Mosole. The soil, a result of several ancient floods, is characterized by a balanced organic material that is rich of mineral elements especially potassium, calcium and magnesium. The clay and the calcareous component give the wines strength, enhancing the fruit, minerality and expression.

### VINIFICATION

Maceration on the skins for an average of 8 to 10 days. Fermented in cement tanks with temperature control between 24 to 26°C, followed by maturation for six months in cement tanks.

### WINEMAKER'S NOTES

A ruby red color with shades of purple. It has an aroma of spices and peppers with a vegetable (bell pepper) background. The palate is well-balanced with ripe red fruit notes. Soft flavors with moderate tannins and a persistent finish.

### FOOD PAIRING

Try it with roasted meats (think lamb or wild game), lentil stews, vegetarian pizza and great to pair with variety of barbeque dishes.



#### GLASSWARE

Bordeaux or  
General Red Wine



#### AGING

5 - 7 Years



#### DECANT

30 Minutes



#### SERVE TEMP

61 - 65° F