



Fattoria

TERRE DEL MARCHESATO

FAMIGLIA FUSELLI - BOLGHERI

## FRANCHESATO

IGT TOSCANA ROSSO – SELECTION OF CABERNET FRANC

Franchesato, the Cabernet Franc of Terre del Marchesato.

Red wine with a strong character, intense aromas and well present tannins, classic expression of Franc in the Bolgheri terroir.

Franchesato was born from the desire of Maurizio Fuselli to enrich the range of mono-varietal wines, pride of our production.

- ❖ First year of production: 2018
- ❖ Variety: Cabernet Franc 100%
- ❖ Vine breeding: single spurred cordon
- ❖ Vinification: in conical steel vats with long maceration
- ❖ Aging: 18 months in new French oak barrels
- ❖ Alcohol: 14%
- ❖ Service temperature: 16° / 18° C
- ❖ Annual production: 3.000 bottles
- ❖ Bottle formats: 750 ml – 1,5 lt. – 3 lt. – 6 lt.

### VINIFICATION AND REFINEMENT:

Harvesting is done by hand in small crates, the bunches are selected first in the vineyard then on the sorting table in the cellar, then destemming and soft crushing.

Alcoholic fermentation takes place in conical steel vats at a controlled temperature between 24/26 ° C for a week, followed by maceration for 10 to 15 days essential to extract colours, aromas and tannins. Refinement takes place in new French oak barrique, in the barrel room at controlled temperature and humidity for a period of about 18 months; during which malolactic fermentation takes place to soften the tannins. At the end of the refinement the wine is bottled, where it rests for another 12 months before being introduced on the market.

### TASTING NOTES:

**Colour:** clear with an intense ruby red color, dense in the glass with a beautiful crystalline sheen.

**Aromas:** intense and penetrating in the nose, frank and fine, with notes of red fruits such as strawberry, cherry and currant, black fruits such as blackberry. Vegetables and balsamic notes follow, such as leaf of pepper, fresh herbaceous, myrtle and Mediterranean vegetation. Closes with spicy notes of black pepper.

**Taste:** structured and warm, it has an entrance characterized by a pleasant freshness and light sapidity. The center of the mouth is wide, structured, with well-present and enveloping tannins. The finish is long and elegant.

**Ideal pairing:** wild boar stew with spinach – lamb or bacon or pork knuckle with vegetables, all cooked in the oven – medium aged Pecorino – Parmigiano 20/24 months – also excellent for meditation.

**Perfect match:** pork knuckle with a side of baked vegetables.



### TERRE DEL MARCHESATO

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