



NICOLUSSI-LECK
WEINGUT · TENUTA

Cabernet franc „riserva“

Vintage: 2021

Grapes: Cabernet franc

Classification: Südtirol DOC

Planted: 2004

Provenance

Our Cabernet franc is grown at an altitude of 350 metres, on the warm south-facing slopes of porphyry rocks and moraine deposits that extend below the ruins of Leuchtenburg Castle. This unique location, combined with the depth of the soil, enables us to produce a complex, strong wine with very good shelf life.

Vinification and refinement

The grapes are hand-harvested and stored in the cellar in small containers. After de-stemming and fermentation in large wooden vats, the wine is matured in French oak barriques (50% new wood, 50% old wood, used for der 2. time) for a period of 18 months. Our Cabernet franc is then aged 18 months in bottles before reaching the market.

Description

Fruity and spicy on the nose, with intense of pepper and paprika. Strong and persistent on the palate with ripe tannins and fresh acidity, this Cabernet franc offers an exquisite drinking experience. A long-lasting wine for special moments.

Cabernet franc in pur is a special wine, there are only 5 in South Tyrol.

ABV: 13,8 %

Acidity: 5.49 g/L

Residual sugar: 0,4 g/L