



**SYLTBAR®**

*Be Happy, Live Healthy, Drink SYLTBAR*



## Cabernet Franc 2016 - Cashmere

**Production:** San Simone, from the hills of Conegliano Friuli, Italy believes wine is grown in the vineyards, not made in the cellar. Taste the respect for nature in our wines.

**Grape Variety:** 100% Carmenère without additives

**Vineyards:** spur cordon training system, 4.000 vines per hectare, yield 60 ql/Ha, living soil, giving the wines a mineral-rich body

**Harvest Period:** IV week of September biodynamic through natural practices

**Vinification:** crushing and destemming, followed by approximately 15-20 days maceration in stainless steel tanks at controlled temperature (78.8-82.4 °F); after racking, aging in stainless steel vats for 16 months

**Process:** Using stainless steel tanks achieves a clean style. Unlike new oak barrels, tanks do not impart flavor on the wine, which allow the true terroir and grape to be expressed

**Alcohol content:** 13% by vol.

**Nutrition:** 115 calories per 6oz glass, calorie count / glucose level  
When a wine is fully fermented the yeast eats up all the sugar.

**Color:** Intense ruby red with purple reflections

**Nose:** Full Bodied, intense, harmonious with round tannins and shows a well merged freshness with gentle spicy notes

**Palate:** Very characteristic, pleasant and intense aromas with a light finish of cinnamon and red berry, well balanced rang of fruity, vegetal and spice sensations

**Food Pairing:** Serve with cold meat roasted red meat, wild game, cheese, beef burger

**Serve:** Ideal at 68-71.6°F, decant for 30 minutes



**Low On Sulfites**

**Vegan**

**LOW ON SUGAR**

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ITALIA