



de Tarczal Trentino Cabernet Franc D.O.C.

(tren-TEE-noh KAH-bayr-nay frahnk)

The de Tarczal estate has been making wine since the 1600's, specializing in classic, local varietals, some of which are virtually extinct. Unlike many of their neighbors, they do not sell to co-ops, even though they are quite small. Old-vine winemaking, naturally low-yields, high-altitude, and valley ventilation make this Cabernet Franc a celebration of the varietal; as clean as stained glass, and equally artistic and expressive.



LOCATION

Trentino-Alto Adige, Italia.
(*Marano d'Isera*)
17 hectares. 300 meters.



SOIL

Basalt. Volcanic.



ESTATE

de Tarczal.
(day TARK-zahl)



VINE

Guyot. Pergola Trentina.
4,500-5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Ruggero de Tarczal.
(roo-JAY-roh
day TARK-zahl)



VINIFICATION

10 day fermentation
in stainless steel.



VARIETALS

100% Cabernet Franc.



BARREL

15 year-old large
Slavonian barrels.



RESIDUAL SUGAR

1.6 grams per liter.



MATURATION

12-18 months in the barrel.
6 months in the bottle.



ACIDITY

5.1 grams per liter.



VINTAGE PRODUCTION

650 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Pheasant and wild bird,
venison, and bleu cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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