



Castello di Selvole Cabernet Franc IGT Tuscany, Italy



Denomination: IGT(Indicazione Geografica Tipica)

Category: Red wine

Region/ Country: Tuscany, Italy

Grape Varietals: Cabernet Franc 100%

Color: Deep garnet purple

Bouquet: On the nose you get notes of ripe toasted coffee beans, Cherry, plums, and blueberry, red licorice, some barnyard, forest floor, mushroom and hints of cinnamon and tobacco.

Taste: On the palate you get lush and viscous experience, well-balanced robust tannins, moderate acidity, creaminess texture backed by a persistent and resonating finish, well-rounded wine.

Alcohol Content: 14% vol..

Serving temperature: Between 17° C to 21° C

Food pairing suggestion: Particularly suitable with ox tail, beef stew, mushroom dishes, roast meats, spicy sausages, fowl and matured cheeses.

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Aged in French barrels for 18 months then the wine is also aged in the bottle for 6 months to give it a further roundness and smoothness.