



GV PANNUNZIO

CABERNET FRANC CLÁSICO



Variety: 100% Cabernet Franc.

Region: Barrancas, Maipú, Mendoza, at 500 m.a.s.l.

Terroir: Barrancas can be divided into two main soil types. To the north, the soils have a silty surface with a rocky structure, composed of alluvial stones from the Mendoza River. To the south, the soils are deep and sandy.

Climate: Barrancas has a temperate arid climate. The most distinctive feature of this area is its wide daily temperature range, with differences of up to 20°C between day and night, together with high summer temperatures. Average annual rainfall is approximately 200 mm.

Harvest: Harvest takes place between April 22 and 25, during the early morning hours, when temperatures are lower. The grapes are hand-picked and placed in 20 kg plastic crates.

Reception: The grapes are received on a cluster selection table, ensuring health, cleanliness and varietal purity.

Winemaking: After destemming, the berries are transported in stainless steel bins to the fermentation vessel.

Colour extraction: 10%.

Pre-fermentation maceration: A cold pre-fermentation maceration is carried out for 72 hours at 5°C.

Yeasts: Selected yeasts are used.

Alcoholic fermentation: Fermentation lasts between 7 and 10 days at 25°C to 26°C. Three pump-overs per day are carried out until reaching a density of 1.020. Then, two pump-overs per day are carried out until reaching a density of 1.000, with one délestage performed during fermentation at a density of 1.050.

Maceration: Post-fermentation maceration lasts between 4 and 7 days.

Malolactic fermentation: Carried out with indigenous bacteria.

Ageing: 10% of the wine is aged in French oak barrels.

Stabilisation: Unfiltered wine, only naturally cold-stabilised.

pH: 3.65.

Alcohol: 14% ABV.

Tasting notes:

Deep red colour with ruby and violet hues. On the nose, it shows aromas of red fruits reminiscent of strawberries, cherries and plum, along with hints of jam and vanilla.

On the palate, it is balanced and round, with good persistence and a very pleasant fruity finish. An approachable wine to enjoy on its own or paired with pasta, meats, stews and pizza.

Serving temperature: 15°C to 16°C.

Winemaker: Rolando Lazzarotti.