

2021 Marcelo Pelleriti Signature Cabernet Franc

Alcohol label %: 13.9 | pH: 3.65 | Acidity (TA): 5.5 | Residual Sugar (g/L): 2.56



Winemaking

10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

Aging

80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.