
Frank & Serafico: Frank

Grapes:

Cabernet Franc
Merlot
Sangiovese

Region:

Tuscany, Italy

Tasting Notes:

This wine is left in French oak for 18 months, which gives the wine more of a balsamic expression with roasting notes and coffee, combined with the red ripe fruit and the Mediterranean scrub. Well-rounded, with an exquisite, smooth and lasting finish.

Suggested Food Pairings:

Frank pairs well with beef, lamb, veal, poultry, cured meat.



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