



Cabernet Franc

DOC Friuli



GRAPE VARIETY

Cabernet Franc



SOIL

Clay soil of moraine origin, Eastern Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



VINIFICATION

Soft crushing of the grapes harvested when they are perfect ripened. 10 days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 4 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.



ALCOHOL - TOTAL ACIDITY *

13.00 % vol. - 5.50 g/L

* indicative values



TASTING NOTES

Deep, luminous ruby red. The nose reveals small red fruits, enriched by subtle vegetal nuances of freshly cut grass and bell pepper. On the palate, it is warm and enveloping, faithfully expressing the character of the grape. A wine that truly embodies its territorial identity.



PAIRING AND SERVICE SUGGESTIONS

Very food friendly. Recommended with traditional dishes, braised game, pork meat, seasoned hard cheeses and cured meats. Serve at a preferred temperature of 16° to 18° C in a medium-sized red wine glass.



AGEING POTENTIAL

5/6 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 L