



## Cabernet Sauvignon

DOC Friuli



### GRAPE VARIETY

Cabernet Sauvignon



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central 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. 15 days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 6 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

Intense ruby red. Aromas of ripe red fruits, with prominent notes of sour cherry. On the palate, it is fruity and fresh. A subtle spicy note adds complexity and pleasure.



### PAIRING AND SERVICE SUGGESTIONS

Best paired with marinated meats, sausages, game pâté. Also highly recommended with truffles-based dishes. 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 - 0.375 L