



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