



CABERNET FRANC



Grape: Cabernet

Production Area: Friuli

Soil type: calcareous origin with good percentage of argillaceous marl.

Training system: Sylvoz

Harvest Time: end of September - beginning of October.

Vineyards: east-west and north-south orientation with 2,500/3,000 grapevines per hectare.

Alcohol content: 12%

Total acidity: 5,30 g/l

Winemaking process: The grapes are destemmed and the fermentation on the grape skins occurs at a controlled temperature of 28° /30° C. At the end of this fermentation, about 15/20 days later, the wine is separated from the marc and assembled in stainless steel tanks where malolactic fermentation takes place. After this, the wine is lightly filtered and is allowed to age several months after bottling.

Organoleptic Characteristics:

✓Colour: intense red with violet shades.

✓Bouquet: complex aroma, pleasant initial spiciness with hints of cherry, wild berry, green pepper and dry hay.

✓Taste: Well structured, warm, slightly tannic.

Food Matching: excellent with roast meats and game, goes well with grilled meats, sausages and sliced meats.

Service: 16° - 18° C.

Bottle: 0,75 lt.