



CABERNET FRANC



Production area: Friuli Venezia-Giulia



Vine: 100% Cabernet Franc



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4500 vines per hectare



Grape harvesting: Harvesting usually begins around the first week of October. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are harvested to the best degree of sugar and phenol maturity, delicately destemmed and pressed. Once the fermentation-maceration has begun within controlled temperature stainless steel fermenters, frequent refills and délestage are performed for about seven days to facilitate the extraction of the aromatic and phenolic component from the skins. Subsequently grinding takes place and the alcoholic and malolactic fermentation is terminated. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed.



Colour: Intense ruby red, almost violet



Sensory notes: It has an intense, wide bouquet, with typical hints of red berry fruits that recall black cherry, blackberry and currant. Well-linked to a herbaceous background characteristic of the vine. It is dry, blunt and full bodied on the palate



Gastronomic pairing: It goes well with quick savoury snacks, cured meats or elaborate dishes such as braised or other red meat



Serving temperature: 16-18° C



Alcohol content: 13% Vol.

