



Cabernet Franc D.O.C.

GRAPE VARIETY: Monovarietal Cabernet Franc

DESIGNATION: Doc Friuli

TYPE OF TERRAIN: Calcareous-clay, rich in microelements

TRAINING SYSTEM: Guyot

VINE DENSITY: 4.300 vines/Ha

HARVEST TIME: Last ten days of September

VINIFICATION: After careful checks during the crushing phase, slow fermentation follows at a controlled temperature with daily pigeage for 15-20 days. Stainless steel maturation for 8-10 months.

AGEING POTENTIAL: 3-5 years after production

ALCOHOL CONTENT: 13%

SERVING TEMPERATURE: Approx. 16-18°C

PRESENTATION: 0.75l bottles in 6-bottle boxes

COLOUR

Intense ruby red with garnet red tinges.

AROMA

A rich, lingering bouquet with intense notes of fruit preserve and hints of grass.

FLAVOUR AND TASTE

A velvety, mouthfilling palate, balanced by supporting acidity; with long persistence.

FOOD PAIRINGS

Full-bodied wine with warm test, matches perfectly with cured and red meats, as well as game.