



Cabernet Sauvignon D.O.C.

GRAPE VARIETY: Monovarietal Cabernet Sauvignon

DESIGNATION: Doc Friuli

TYPE OF TERRAIN: Calcareous-clay, rich in microelements

TRAINING SYSTEM: Guyot

VINE DENSITY: 4.300 vines/Ha

HARVEST TIME: First ten days of October

VINIFICATION: Medium-duration maceration for 10-12 days, with daily pigeage at a controlled temperature. Followed by stainless steel maturation and bottle ageing 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 purply tinges.

AROMA

Rich and complex, the aroma recalls wild berries, black cherry and plum, with notes of tobacco and spices in the finish.

FLAVOUR AND TASTE

Pleasant and austere, it also brings a pleasant taste in the mouth reference to the fruit, envelops the palate and accompanies it with its persistence.

FOOD PAIRINGS

Ideal with flavoursome meat dishes such as roast red meat and game.