



Cabernet Franc D.O.C.

GRAPE VARIETY: Cabernet Franc.

DESIGNATION: Doc Friuli.

TYPE OF TERRAIN: Calcareous-clay, rich in microelements.

TRAINING SYSTEM: Guyot.

VINE DENSITY: 4,000 vines/ha.

HARVEST TIME: First ten days of October.

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 excellent length.

FOOD PAIRINGS

Its warm, assertive body means it goes well with cured and red meats, as well as game.

