



# Cabernet Sauvignon D.O.C.

**GRAPE VARIETY:** 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.

