



## Cabernet Franc

DOC Friuli Grave



### GRAPE VARIETY

100% Cabernet Franc



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



### GRAPE GROWING

Sylvoz training system with a vine density of 4,500 vines/ha and a yield of 90/100 of grapes/ha



### VINIFICATION

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. First maturation in stainless steel, then in tonneaux of second passage for another 6 months. Bottle ageing.



### ALCOHOL - TOTAL ACIDITY

13% vol. / 5.50 g/l



### TASTING NOTES

Ruby red color intense and bright. On the nose hints of red fruits mingle with delicate herbaceous notes. Warm and full with a perfect balance nose/mouth; long persistence.



### SERVING TEMPERATURE

16°-18° C



### AGEING POTENTIAL

5/6 years or more if stored in ideal conditions.



### CAPACITÀ

0.75 – 0.375 L