



Cabernet Franc D.O.C.

DETAILS

GRAPE VARIETY: Cabernet Franc 100%

DENOMINATION: Doc Friuli Grave.

SOIL: Argillaceous, calcareous, rich in micro-elements, with zones enjoying particular microclimatic conditions.

YIELD PER HECTARE: 80q/hectare.

TRAINING SYSTEM: Guyot, with a density of 4000 plants/ha.

VINEYARD AGE: 34 years.

HARVEST: Early October.

VINIFICATION: Careful grape selection and thorough inspection during the pressing phase, followed by slow fermentation at a controlled temperature with daily plunging for 15-20 days.

CELLARING POTENTIAL: 3-4 years from production.

COLOUR: Intense ruby red with garnet tints.

SERVING TEMP: Approx. 16-18°C

PACKAGING: 0.75L bottle, 6 in a case.

ALCOHOL: 13%

NOSE & TASTE

Rich, persistent bouquet with intense hint of jam, good intensity, balanced. Elegant, aromatic and highly persistent.

PAIRINGS

Perfect with red meats, chicken and game.

