



CABERNET FRANC

DOC FRIULI ISONZO 2023

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Cabernet Franc

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot

HARVESTING
Machine harvested in late September.

WINEMAKING
Maceration with the skins at 28°C and fermentation with selected yeasts accompanied by frequent pumping over and punching down of the cap in stainless steel vats. Inoculation with lactic ferments.

EVOLUTION
Aging for 18 months in stainless steel to preserve the fruit aromas and refine the structure and balance of the wine.

ALCOHOL
13 % abv.

TOTAL ACIDITY
4,5 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
A wine with particularly complex fruit aromas of red berries and violets. Distinctive varietal character, medium-bodied but full-flavoured.

FOOD PAIRING
To pair with roast meats, beef hamburgers and medium-aged cheeses.

Serve at 16°C

RECOMMENDED GLASS

