



VILLANOVA

PIÙ VITE, DAL 1499

# CABERNET FRANC

DOC FRIULI ISONZO 2018



## Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

## Grapes

100% Cabernet Franc

## Vine training system

Guyot

## First vintage produced

1975

## Alcohol

12.50 % Vol.

## Total acidity

5.00 g/l

## Harvest method

Manual

## Aging

Malolactic fermentation in steel, aging for 12 months in stainless steel tanks. It rests 6 months in bottle before marketing.

## Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

## Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

## Tasting notes

Red wine with very complex and fruity aromas that remind of small red fruits and violets. The pyrazines emerge by emphasizing the typicality of the grape variety. It's pretty full-bodied but fragrant.

## Food pairings

Wine suitable for roast meat, beef burger and medium-aged cheeses. Excellent pairing with truffle. Serve it at 18 ° C.



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAGNA FINANCED ACCORDING  
TO EU REG. NO. 1308/2013

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