



CABERNET FRANC Isonzo del Friuli DOC

VARIETAL COMPOSITION

Cabernet Franc

VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 15-25 years

WINEMAKING

Fermentation: Temperature controlled fermentation (26-28°C) occurs with maceration on the skins and frequent pumpovers in wooden and stainless steel vats for about 8-10 days.

Aging: The wine ages in stainless steel vats until the following spring, to preserve its varietal character, the fresh rich aromas and the pleasant polished tannic finish.

TASTING PROFILE

Deep ruby red color which turns garnet with age. The nose is pleasingly varietal. The characteristic green notes mingle perfectly with hints of small red and black berries, and bramble. Charming and velvety in the mouth with a solid structure and an intriguing typical herbaceous flavor that tastes like the grapes. The pleasing long aromatic finish unfolds with small berries.

SERVING TEMPERATURE

18°C

FOOD PAIRINGS

It complements roasts, duck, classic lasagne, vegetable gratin, rosemary roasted potatoes and semi-hard cheeses.

AGING POTENTIAL

4 to 5 years

