



CABERNET FRANC

DOC Friuli



APPELLATION

DOC Friuli

GRAPES

100% Cabernet Franc

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Sylvoz

EXPOSURE

East - West

ALCOHOL

13,00% vol.

TOT ACIDITY

5,6 g/l

SUGAR

0,1 g/l

SERVING TEMPERATURE

16 - 18 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

Typical ruby red color wine with dark purple reflections. The olfactory components are distinguished above all by the scents of balsamic, vegetables, red fruits and hints of vanilla, discrete astringency and with good levels of both alcohol and acidity. Taste is soft and inviting, with a fine and persistent aftertaste.

FOOD PAIRING

Perfect with roast, duck, baked pasta, gratin vegetable, rosemary roasted potatoes, and also to accompany aged cheeses.