



ROSSO ALBANO

DOC Friuli
White Label

APPELLATION

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GRAPES

Cabernet Franc
e Cabernet Sauvignon

SOIL TYPE

Clayey, calcareous with good
tenor of frame and organic
substance

GROWING SYSTEM

Sylvoz

EXPOSURE

East - West

SENSORIAL CHARACTERISTIC

Very intense red color, it has a full, soft and very persistent scent reminiscent of ripe red fruits, blueberry jam and prunes, with hints of vanilla and a light spicy aftertaste. Great persistence, soft and velvety tannins stand out on the palate, with a dry and savory flavor where the warm opulence of taste initially conveys the vanilla sweetness of oak, to which follows a note of jam.

FOOD PAIRING

Recommended paired with savory first courses typical of the Italian traditions, with second courses of slow cooking furred game and red meats. Eccellente with aged cheeses.

ALCOHOL

13,00% vol.

TOT ACIDITY

5,09 g/l

SUGAR

0,9 g/l

SERVING TEMPERATURE

16 - 18 °C

HARVEST PERIOD

September