

CABERNET FRANC

Denomination: IGP VENEZIA GIULIA

Vines: 100% Cabernet Franc

Vain training method: Guyot

Type of soil: Clay, sandy

Graoe harvest: second half of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and maceration on the skins by regularly immersing the cap for 8 to 9 days. Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: A single-variety and incredibly intense Cabernet wine, characterized by a deep purplish red colour. Very typical, with lovely notes of red fruits blending with herbaceous and peppery notes. Pleasantly herbaceous in the mouth, it is fresh but also marked by typical and delicate tannins. The ideal pairing for red meats, grilled meats, roasts and stews.

Service temperature: 18 – 20 °C

Capacity: 750 ml