

CABERNET FRANC

DOC Friuli

APPELLATION
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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.