



CABERNET SAUVIGNON

D. O. C. FRIULI

Wine characteristics

An ideal all-round wine. Aged, it has a bright ruby colour with purplish overtones. Young, it has slightly herbal aroma with hints of raspberry and blueberry. Full bodied, this wine develops with time.

Recommended with

Red and white roasted meat, excellent with poultry and hard cheeses.

Serving Temperature

16-18 °C; 60-62 °F

Awards

Bibenda, Tre Grappoli
James Suckling, 87 pt.

Technical details

Total acidity: 6.5 g/l
Reducing sugars: 2.1 g/l
Total alcohol: 12,50% by vol.
Clean dry extract: 32.3 g/l

Soil

Gravelly of alluvial foothill origin, typical of the land named "grave del Friuli"

Grapes

Pure Cabernet Sauvignon grapes

Growing system

Guyot

Harvest

Second week of October

Vinification

The juice is left on the skins during the fermentation which is done under controlled temperature to favour the extraction of colors, of tannis and the growth and the preservation of the original aromas.

Fining

In bottle