

Cabernet Sauvignon

DOC FRIULI

Intense ruby red color with violet reflections, it has a well pronounced bouquet with the characteristic scent of undergrowth, blackberry, cherry and currant. After a short period of aging it is enriched with notes of leather, musk and a slight hint of licorice. Warm, savory with an elegant lingering aftertaste of forest fruit jam.



Grapes	Selection of Cabernet Sauvignon clones.
Alcoholic degree	12,50 - 13,00 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Sylvoz
Harvest time	End of September
Winemaking	Maceration on the skins for 8-10 days to temperature of 26-28°. In this period the skins remain immersed in the grape must in order to extract the maximum color and aromas.
Maturation	After malolactic fermentation, for 6 months in 5 hl oak tonneaux and French oak barriques.
Refinement	6 months in the bottle.
Bottle	750 ml
Cap	Cork
Pairings	Tasty dishes based on red meats, game and aged cheeses.
Serving temperature	16-18°C

