



CABERNET FRANC

DOC FRIULI

Tasting notes

Rich, persistent bouquet with intense hint of jam, good intensity, balanced. Elegant, aromatic and highly persistent. Intense ruby whit garnet tints colour.

Aging

Careful grape selection and thorough inspection during the pressing phase, followed by slow fermentation at a controlled temperature with daily plunging for 15-20 days.

Food pairing

Perfect with red meats, chicken and game.



Grape variety

Cabernet Franc 100%



Vine

Training system Guyot



Appellation

DOC Friuli



Soil

Argillaceous, calcareous, rich in micro-elements, with zones enjoying particular microclimatic conditions.



Alcohol

13 %



Serving temperature

16-18 °C



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Via Roma Sinistra 134 - JESOLO, Venice - ITALY
Tel. +39 0421 301632
www.iw-atelier.it info@iw-atelier.it



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