



CABERNET SAUVIGNON

DOC FRIULI

Tasting notes

Full and interesting balance between fruity and spicy notes. Pleasurably austere, maintains pleasing fruitiness sustained by a solid, smooth body. Intense ruby red with purple shades colour.

Aging

Medium duration maceration extending for 12-15 days with daily plunging at a controlled temperature. Maturation in still by bottle ageing for 4-6 months.

Food pairing

Ideal for red roast meat, braised beef and game.

Grape variety

Cabernet Sauvignon 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