



Cabernet Franc

Grape variety: Cabernet Franc 100%

Appellation: Friuli Colli Orientali

Designation: DOC

Soil type: Gravelly soil mixed with earthy-clayey materials

Harvest period: Late September

Harvest method: Manual

Vinification:

The grapes are destemmed, pressed, and the resulting must is left to macerate and ferment in contact with the skins. During the initial phase, approximately three delestages are performed to promote the transfer of color and noble tannins from the skins to the fermenting must, while frequent, short pumping overs are performed during the final phase of maceration. After racking, malolactic fermentation is encouraged by maintaining the temperature around 20°C.

Aging:

In the following months, the appropriate racking takes place and the wine is left to mature in steel tanks until bottling, which partly takes place in April and more significantly in August when the wine is more mature.

Sensory Notes:

Color: Ruby red with purple reflections.

Nose: The aroma is intense, distinctly herbaceous with notes of red fruits and wild strawberries, wrapped in a light hint of tobacco.

Taste: The flavor is full and moderately tannic, slightly herbaceous and bitter.

Pairings: Excellent with grilled or roasted red meats and medium-aged cheeses.

Serving Temperature: 18-20°C