



CABERNET FRANC

D.O.C. FRIULI COLLI ORIENTALI

Deep ruby red, fruit driven bouquet bursting with flavors of black currant and raspberry, followed by mature plums and gentian texture. The palate is full and elegant. Full bodied and lingering wine with an underlying exuberance.

Environment friendly techniques used.



GRAPE VARIETY: 100% Cabernet Franc

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha - 60 q/ha

GROWING METHOD: guyot

HARVEST: manual harvesting in crates



VINIFICATION: maceration on the skins, with pumping over mixed with délestages

REFINING: wood barrel



ALCOHOL: depending on the vintage, it may vary from 13% to 14%

SERVING T°/F°: 16-18°C (60-64 °F)



AROMA: Black currant and raspberry, mature plums and gentian



TASTE: Full-bodied and lingering, lightly grassy



PAIRINGS:
European food: aged cheese, various kinds of cold sliced meat and salami, roast red meat and game
International food: Pork ribs, chop suey, Asian noodles, babaganoush

BODY



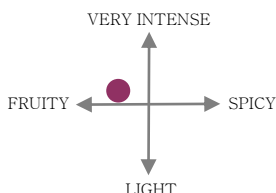
PERSISTENCY



TANNINS



SWEETNESS



AWARDS

CABERNET FRANC 2018

➤ GAMBERO ROSSO: 1 glass

CABERNET FRANC 2016

➤ VINOUS: 92/100

vinous



VIGNA PETRUSSA