

Cabernet

Doc Friuli Colli Orientali



Type of wine:	Dry red
Grape varieties:	Cabernet Franc and Cabernet Sauvignon
Training system:	Double-arched cane and Guyot
Harvest:	Grapes were harvested by hand in the first half of October.
Vinification:	After harvesting the grapes are crushed and the resulting must is left to macerate and ferment with skin contact. During this phase, the must is frequently pumped over to favour the passage of colour and noble tannins coming from the skins to the must during fermentation. After the wine is drawn off the lees, alcoholic fermentation takes place in stainless steel vats. Once fermentation is complete, a long series of battonage takes place. The wine is left to ripen for 6 months on the lees.
Acidity:	5.0 g/l
Alcohol:	13.0 % volume
Colour:	Intense ruby red coloured wine, which is brilliant and lively.
Nose-palate symmetry notes:	It has an intense and elegant aroma. The flavour is grassy and full-bodied. If aged it becomes enriched with spicy overtones.
Serving Temperature:	Best served at a temperature of 18 °C.
Food and wine pairing:	It is perfect served with red meats, game and well-ripened cheeses.