

CABERNET FRANC

FRIULI
DENOMINAZIONE DI ORIGINE CONTROLLATA



- Variety:** Cabernet Franc
- Characteristics:** this variety was "adopted" by Friulian winemakers many years ago. On our soils it found an exceptional terroir, which allows this wine to smooth over the most vegetal notes and gives it a fresh and engaging spiciness
- Winemaking:** grapes are harvested in mid September. The bunches are selected one by one before destemming, and then vinified in stainless steel vats at a controlled temperature. The wine is aged for 8 months in second passage French oak barrels where it also undergoes full malolactic fermentation
- Ageing:** 5 years
- Appearance:** ruby red
- Nose:** warm, spicy and balsamic, fresh licorice radish layered over subtle grassy notes
- Palate:** soft and mouthfilling, with notes of red fruit over licorice, leather and medicinal herbs. Warm and lingering on the palate
- Food match:** maybe Friulians' preferred pre-dinner wines, it pairs perfectly with cold cuts and cheese