



CABERNET

DOC FRIULI

Technical notes

- **COLOUR** Ruby red.
- **AROMA** It recalls the scents of black cherry and freshly cut grass. Spicy endnote.
- **TASTE** Fresh, intense, dry and of great persistence.

Pairing suggestions

Excellent with all types of red meat; sublime with Florentine steaks, goulash, aged cheeses, especially Montasio stravecchio or Parmigiano Reggiano.

Grapes

This Cabernet is the result of the combination of different varieties of clones of the same vine: The following clones are used: 337, R5, 15, 169, 339. The combination of different clones results in a very complex wine with many nuances.

Vinification

Whole bunch red wine vinification to maintain fruitiness, long maceration, 15 days, to obtain great structure. Refinement in 2nd and 3rd passage barriques and 3rd passage tonneaux for 35 months. Refinement in the bottle for 3 months.

- **VINEYARD AREA** Ha 2,06
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 M X 0.9 M
- **PLANTING LAYOUT YEAR** 1993
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

SERVING TEMPERATURE 16°C