

LINEA AUGUSTA



CABERNET

DOC FRIULI

Technical notes

- **COLOUR** Amaranth.
- **BOUQUET** It recalls the scents of black cherry and spice, opening up in sweet sensations reminiscent of roasted coffee and hazelnut.
- **TASTE** Expressive and of great character, balanced acidity and excellent persistence.

Pairing suggestions

Excellent with all types of red meat; sublime with Florentine-style meat, goulash, aged cheeses, especially with a very old Montasio or Parmigiano Reggiano.

Grapes

This Cabernet is the result of the combination of different clonal varieties of Cabernet Sauvignon and Cabernet Franc. The combination of different clones results in a very complex wine with many nuances.

Vinification

After harvesting, the bunches are destemmed and the grapes are lightly pressed. The resulting must, together with the skins, is transferred to wine vats where the alcoholic fermentation starts at a controlled temperature. Racking is carried out after at least 15 days of maceration, then the wine is rested in second passage barriques and tonneaux until bottling.

- **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 20°C