



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI

Cabernet Franc

D.O.C.

Grape variety
Cabernet Franc



Intense red with blue shades.



Herbaceous, of mountain hay, slightly spiced.



Mellow, velvety, light, of caramel and cloves, tannic, complex, of great structure.

Description: big, pyramid-like cluster; medium-large berries, dark blue color; herbaceous flavor. **Vine training system:** double Cappuccina, long pruning, not rich in buds. **Harvest period:** first and second ten days of October. **Vinification:** the berries separated from the stalk ferment 20 days in maceration, than are racked. **Maturation:** in large oak barrels for more than one year. **Color:** intense red with blue shades. **Aroma:** herbaceous, of mountain hay, slightly spicy. **Taste:** mellow, velvety, light, of caramel and cloves, tannic, complex, of great structure. **Serve with:** grilled, skewered and roasted red meats, game, ribs and sausages. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at room temperature in Winter and at 14-15° in Summer, in a wide, half orange shaped glass.