



# FRIULI ISONZO CABERNET FRANC



**DESCRIPTION:** DOC (Registered Designation of Origin)

Red Wine

**PRODUCTION AREA:** FRIULI ISONZO Municipality of Gorizia

**PRODUCTION AREA:** Mainizza

**EXTENSION:** 0.72 ha

**GRAPE VARIETIES:** 100 % Cabernet Franc

**SOILS:** Level ground crossed by the Isonzo River. Alluvial soil with a varied composition (argillaceous- gravelly)

**YIELD PER HECTARE:** 80 ql.

**GROWING SYSTEM:** Guyot

**HARVEST:** Hand-harvested – first decade of October

**VINIFICATION:** De-stemming and crushing of grapes and following maceration for six days with 3 pump- overs per day. A part is preserved in steel vats, another is separated and aged for 12 months in oak barrels, to be then blended again before bottling.

**ALCOHOL CONTENT:** 13 – 13,5 % vol. (depending on the vintage)

**COLOUR:** Ruby red with a purple tinge

**BOUQUET:** Grassy, pronounced and lingering. Aggressive when young, to become more aristocratic and complete with ageing

**PALATE:** Dry, well-structured, adequately tannic

**SERVING SUGGESTIONS:** Ideal with cold meats, grilled red meats, poultry, game and aged cheese

**SERVING TEMPERATURE:** 18 – 20 °C