



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 Sauvignon

D.O.C.

Grape variety
Cabernet Sauvignon



Intense red, shiny with light garnet shades.



Slightly herbaceous, of ripe wild fruit and prunes.



Complex, structured, with sensations of clove and cinnamon, full, smooth, great bouquet, spicy.

Description: medium-small cluster with medium-sized, black-blue berries, slightly herbaceous flavor. **Vine training system:** double and single Cappuccina, long pruning, not rich in buds. **Harvest period:** last ten days of September and first 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. **Colour:** intense red, shiny with light garnet shades. **Aroma:** slightly herbaceous, of ripe wild fruit and prunes. **Taste:** complex, structured, with sensations of clove and cinnamon, full, smooth, great bouquet, spicy. **Serve with:** pastas with game meat ragu sauce, roasted, boiled, grilled and skewered meats, with hard cheeses. **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.