



The fruit of a land kissed by the sun. The elegance stems from the lush hillsides of Collio area, where the sun exposure combined with the sea breeze offers fragrant and mineral wines.

The terrain of the DOC Collio area is characterised by the Flysch of Cormòns, consisting of a sequence of sandstone and marl, rich in limestone, potassium and phosphorous, which represents the best humus for the hill-side viticulture.

Structured, full-bodied wines with a complex bouquet rich in aromas.

Perfect for refined tables and for the most demanding palates, those always looking for food and wine excellence.



Cormòns

CANTINA PRODUTTORI



Contains sulfites

COLLIO

Cabernet Franc

D.O.C.

Grape variety
Cabernet Franc



Intense red with blue shades.



The herbaceous and mountain hay is dominant, scents of quince jam.



Determined, full, of ripe tannin, smooth, wholesome and of great structure.

Description: big, pyramid-like cluster; large cylindrical berries, dark blue colour; herbaceous flavour. **Vine training system:** Guyot and double Cappuccina, long pruning, not rich in buds. **Harvest period:** end of September, start of October, depending on the climatic tendency. **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 with blue shades. **Aroma:** the herbaceous and mountain hay is dominant, scents of quince jam. **Taste:** determined, full, of ripe tannin, smooth, wholesome and of great structure. **Serve with:** game meats generally, with barbecues and sausages, skewered and roasted meats. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at room temperature in Winter and at 16° in Summer, in a a high-stemmed glass, with big, half orange shaped glass.