

CABERNET SAUVIGNON DOC FRIULI

Vineyard age: planted in 2000

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14%

**Soil composition: clayey-sandy
with gravel**

**Management of the vineyard:
controlled grassing
with row processing**

**Harvest: in the beginning of
October**



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks with controlled temperature at 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place. Subsequently it is aged in oak barrels for 12 months.

VINEYARD LOCATION

Cormons

TASTING NOTES

Intense ruby color. The nose has notes of ripe red fruit and sweet spices. In the mouth it enters warm and soft with fruity notes of plum and small red fruits in alcohol. Warm spicy notes of vanilla and cinnamon. Long wide and soft finish.

FOOD PAIRING

This wine is ideal for pairing with first courses served with game sauces, stewed meats and with fatty meats. Excellent with aged cheeses.