



## CABERNET FRANC

### IGT VENEZIA GIULIA

Freedom of expression with a complexity of aromas that remind one of violets, wild blackberries and a hint of pepper.

### DENOMINATION

**IGT Venezia Giulia**

### GRAPE VARIETY

100% Cabernet Franc

**Geographical location** Medea (Gorizia, Italy)

**Altitude** 30 mt. a.s.l.

**Type of soil** very slightly calcareous, rich in fine clays mixed with red gravel

**Exposure** south-south-east

**Average age of the vines** 50 years

**Training system** cappuccina

**Harvesting** mechanical

### MAIN CHARACTERISTICS

With its ruby-red colour but with purple reflections, to the nose it immediately appears fresh and herbaceous.

But focusing, one can distinguish a complexity of aromas that recall violets, wild blackberries and a hint of pepper.

One finds it again when tasting! Fresh, fruity, persistent - all details that demonstrate how sincere it is, how much this vineyard is left free to express itself.

### WINE-MAKING AND BOTTLING

The grapes are de-stemmed and pressed.

Fermentation follows skin-contact maceration in steel at controlled temperature for 7-8 days.

Malolactic fermentation is completed, followed by filtration and bottling.

### ANALYTICAL DATA

**Alcohol content** 13.5% vol

**Total acidity** 4.95 g/L

**Residual sugar** 0.15 g/L

### FOOD PAIRINGS

Pair it with game or roasts, especially with other tasty meats, and let yourself be surprised.

To be served at 18-20 °C