

TERRE MAGRE

CABERNET FRANC D.O.C. FRIULI

**GRAPE VARIETIES**

Cabernet Franc

PRODUCTION AREA

D.O.C. Friuli

SOIL TYPE

Gravelly, sandy, rich in minerals

TRAINING SYSTEM

Guyot

PLANTING DENSITY

High

HARVEST PERIOD

End of September

RELEASE

Late spring

ALCOHOL CONTENT

13% vol

RESIDUAL SUGAR

3 g/lit

TOTAL ACIDITY

5,0 g/ lit

SERVING TEMPERATURE

16 - 8° C

RECOMMENDED GLASS

Chalice glass

AGEING POTENTIAL

Four years

FORMAT (ml)

750

VINIFICATION

Red vinification is achieved with extended maceration for 15-20 days at a temperature of 26° to 28° C. After its alcoholic fermentation, malolactic fermentation is induced with subsequent aging on fine lees until spring.

ORGANOLEPTIC CHART

Vibrant ruby red with shades of violet. Scents of red fruit, distinctive hints of herbs and bell pepper, and Mediterranean herbs such as oregano. Remarkably full-bodied, yet velvety and soft on the palate.

FOOD PAIRING

Recommended with red meat dishes, roasts, charcuterie meats and aged cheese.