

TERRE MAGRE

CABERNET SAUVIGNON D.O.C. FRIULI

**GRAPE VARIETIES**

Cabernet Sauvignon

PRODUCTION AREA

D.O.C. Friuli

SOIL TYPE

Gravelly, sandy, rich in minerals

TRAINING SYSTEM

Spurred cordon

PLANTING DENSITY

High

HARVEST PERIOD

End of September

RELEASE

Late spring

ALCOHOL CONTENT

13% vol

RESIDUAL SUGAR

5 g/lit

TOTAL ACIDITY

5,2 g/ lit

SERVING TEMPERATURE

16 - 18° 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

Deep ruby red with light garnet shades. Spicy wine with hints of clove and small wild red berries. Full, velvety flavour with fine, nonintrusive tannins; very persistent.

FOOD PAIRING

Perfect for red meats, poultry and game, it also goes nicely with charcuterie meats and aged cheese.