

**CABERNET SAUVIGNON 2018**

Expressing the characteristic black fruit aromas of this varietal, it is a wine of great structure and substance. Aged in medium toast French oak barrels for 12 months, it is a round and full bodied wine.

**Vineyard:**

Classification:	DOC Friuli Colli Orientali
Site:	Monte S. Biagio (hills of Gramogliano)
Terroir:	Loam
Exposure:	South- West
Grape:	100% Cabernet Sauvignon
Cultivation Technique:	Single Guyot
Production per Hectar:	5.5 tonnes (average)

**Cellar:**

The vinification took place in stainless steel tanks with specially selected yeasts. The temperature during fermentation was maintained at around 28° C. The wine was regularly punched down using during the maceration period, which lasted for 20 days. At the end of the alcoholic fermentation the wine was pressed immediately and put into medium toast French oak barrels, in which it underwent malolactic fermentation and was aged for around one year.

**Analysis:**

Total alcohol:	13,59%
Residual sugar:	1,0 g/l
Total acidity:	5,23 g/l
Total dry extract:	29,9 g/l
Total sulphites:	89 mg/l

**Tasting Notes:**

**Colour:** Deep red ruby color.

**Nose:** A fruity aroma of blackberry and black cherry with the hint of black pepper and a velvety, leathery background.

**Palate:** A full bodied wine with a good acid structure, the characteristic flavours of black fruit with a long lingering finish.