

**CABERNET FRANC 2017**

Displaying the characteristic aromas of the varietal, it is a wine of great structure and substance.

**Vineyard:**

Classification:	DOC Friuli Colli Orientali
Terroir:	Loam
Exposure:	South- East
Grape:	100% Cabernet Franc
Pruning Technique:	Single Guyot cane pruning
Production per Hectar:	6 tonnes (average)

**Winery:**

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 during the maceration period, which lasted for 18 days. At the end of the alcoholic fermentation the wine was pressed immediately. The aging in the steel tanks, in order to maintain his fresher vegetal notes.

**Analysis:**

Total alcohol:	12.10%
Residual sugar:	0,7 g/l
Total acidity:	4,46 g/l
Total dry extract:	24,5 g/l
Total sulphites:	16 mg/l

**Tasting Notes:**

**Colour:** Deep purple with a violet rim.

**Nose:** A complex herbaceous aroma of eucalyptus, with spicy black pepper, and a developing animal character.

**Palate:** Full bodied, with an elegant black fruit quality. The acid and tannins are well structured and give the wine a peppery but rounded taste.