



Cabernet Franc 2017

I.G.T. Venezia Giulia

UVE: Cabernet Franc (100%)

FORMA D'ALLEVAMENTO
E DENSITÀ D'IMPIANTO:

Guyot with 4500 vines/ha

RESA PER ETTARO:

70 q/ha around 50 hl/ha

VENDEMMIA:

October

VINIFICATION: The grapes are de-stemmed, crushed and left to macerate in a concrete tank where alcoholic fermentation will begin. The contact with the skins lasts for 20 days.

Subsequently the partially fermented grapes will be separated and the skins will be pressed in order to extract the last part of the juice.

After the juice will be mixed together and finish the alcoholic fermentation.

After this period we put the wine in old barrels for fifteen months.

To refine the wine further we mix the wine with the fine lees in order to give greater nose notes, structure and complexity.

BOTTLING: April 2019.

CHARACTERISTICS: The color is bright ruby red. The nose is intense and complex with a red fruit bouquet, white pepper and liquorice.

The mouth of the wine is elegant and persistent with rich berries flavours, black pepper and coffee.
