

# Cabernet Sauvignon 2019

## DOC FRIULI

Intense ruby red color with violet reflections, it has a well pronounced bouquet with the characteristic scent of undergrowth, blackberry, cherry and currant. After a short period of aging it is enriched with notes of leather, musk and a slight hint of licorice. Warm, savory with an elegant lingering aftertaste of forest fruit jam.



<b>Grapes</b>	Selection of Cabernet Sauvignon clones.
<b>Alcoholic degree</b>	13,00 %
<b>Soil type</b>	Clayey
<b>Vines Training system</b>	Sylvoz
<b>Harvest time</b>	End of September
<b>Winemaking</b>	Maceration on the skins for 8-10 days to temperature of 26-28°. In this period the skins remain immersed in the grape must in order to extract the maximum color and aromas.
<b>Maturation</b>	After malolactic fermentation, for 6 months in 5 hl oak tonneaux and French oak barriques.
<b>Refinement</b>	6 months in the bottle.
<b>Bottle</b>	750 ml
<b>Cap</b>	Cork
<b>Pairings</b>	Tasty dishes based on red meats, game and aged cheeses.
<b>Serving temperature</b>	16-18°C

