

## TECHNICAL DATA

### CABERNET FRANC



<b>Variety</b>	Cabernet franc
<b>Production zone</b>	Friuli Venezia Giulia Region
<b>Denomination</b>	Friuli DOP
<b>Type of Soil</b>	Sandy-Skeletal Soil
<b>Training system</b>	Guyot – Double inverted System and other traditional ones
<b>Plants per hectare</b>	From 3.500 to 4.000 depending on training system
<b>Harvest period</b>	September
<b>Fermentation</b>	Red, in steel tank, 23-25°C
<b>Refining</b>	In steel tank
<b>Alcohol content</b>	12,5 % vol.
<b>Residual sugar</b>	3.5 g/l pH 3.50-3.60
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	16 – 18 °C
<b>Stopper</b>	Synthetic cork
<b>Colour</b>	Ruby red with violet tints
<b>Aroma</b>	Herbaceous and slight pepper hints
<b>Flavour</b>	Full-bodied, voluminous, with well integrated tannins and a light grassy note
<b>Accompaniment</b>	Big red meat, game, long seasoned and herb cheeses

***Contains sulphites***

*Consumption for minors is prohibited*