

Denominazione
IGT Delle Venezie

Region
Blanchis, in the township of Mossa

Variety
100% Cabernet Franc

Harvest Year
2010

Soil
Hillside, typical of Collio region, made of marl and sandstone of Eocene origin. Impermeable, it causes the flowing of water on its surface with the consequent erosion of the soil, which gets softness to the morphology as well.

Training system
Spurred cordon

Harvest method
By hand, in baskets

Harvest period
2° week of October

Average production per vine
1 Kg

Wine making technique
The berries separated from the grapes are put to macerate in big steel tanks for a variable period based on the year. During this phase some delicate actions of reassembling in order to permit extracting the noblest compounds of the palate and flavours of the wine itself.

Aging
10 months in new barrique

Alcohol
13,5% vol.

Sensory characteristics
appearance: intense rubin red color, compact and deep.
nose: from intense fruity notes as of black cherry, blackberry and blackcurrant to the most vegetal and fresh green ones.
palate: important and fine, with a full body, wide and pleasant; a nice freshness well joined to the soft notes. A long lasting palate.

Serving suggestions

To pair with red meats, grilled, barbecued or roast meat. Ideal also for aged and hard cheese. In local "fraiul" cuisine, it often pairs to the salame cooked with onion and vinegar, jugged hare, wild boar.

Serving temperature
18-20° C

Note of producer

A pure Cabernet Franc, 100% pure variety, made in a modern and engaging style. At appearance, it enchantes with its deep rubin color. Once in the glass, it captures your imagination with its vegetal and fruity notes, as black cherry, blackberry and black currant. At palate, you can enjoy a nice freshness well joined to soft nuances. The long and persistent after taste confirms and expands the olfactory notes.