

CABERNET SAUVIGNON 2023



Appellation Friuli DOC

Grapes 100% Cabernet Sauvignon

Production area Hills of eastern Friuli

Harvest First ten days in October 2023

Type of soil Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin.

Vine training Double arched cane, Guyot

Plant Density 3.500 vines/hectare

Winemaking The must ferments in contact with the skins for 8-10 days in steel vats, followed by malolactic fermentation.

Maturing and Ageing 8 months, 80% in steel 20% in French oak barriques. Ageing continues for a few months in the bottle.

Ageing potential 10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES The elegance of Cabernet Sauvignon in a red with good complexity and structure and notes of cassis and blackberry, accompanied by hints of green pepper.

DOMINANT NOTES **Cassis, Blackberry, Green pepper**

PAIRINGS Matured cheeses and red meats; Istrian lamb chops with lavender.

Serving Temperature 16°C

Technical Data 4.68 g/l acidity, 0.95 g/l residual sugar, 28.4 g/l dry extract