

ZORZETTIG

TENACI DAL 1874

CABERNET SAUVIGNON

2024



Appellation Friuli DOC
Grapes Cabernet Sauvignon 100%
Area Hills of Eastern Friuli
Harvest Early October
Type of soil Clay-rich ponca, rich in trace elements, located at the foot of the hills

Training system Guyot
Plant density 4,500 vines per hectare
Winemaking The destemmed grapes ferment directly in contact with the skins for 10–12 days in stainless steel tanks. After racking off the skins, a slow malolactic fermentation follow

Maturing and ageing The ageing process includes resting in French oak barriques for 20%, followed by a period of bottle ageing

Alcohol content 12,5 % vol

Notes A red of good complexity and structure, with notes of blackberry, strawberry and plum; pleasant hints of tobacco and spirit-soaked fruit stand out

Pairings Delicious with pork cheeks, ideal with red meats and Friulian sausage

Serving temperature 16 °C

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