



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.



Cabernet D.O.C. Collio

GRAPE VARIETIES: 40% Cabernet Franc - 60% Cabernet Sauvignon

SOIL: known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

TRAINING SYSTEM: High intensity Guyot.

VINIFICATION: Fermentation and maceration with the skins, take place in stainless steel vats at a temperature between +10° and +28° C, according to the old Friulian tradition

AGING: The wine ages in stainless steel vats for a short period, then for 14 months in Slavonian or French oak barrels, and finally, once bottled it undergoes further aging before release.

TASTING NOTES

COLOR: bright ruby red with light garnet tinges.

BOUQUET: intense and layered with notes of new grass and wood resin, that mingle with spicy hints of morello cherry and violet.

TASTE: in the mouth it is dry, warm with a good body. It is full-flavoured with a delicate spicy finish.

PAIRING: mixed grill meat dishes, lovely with game and roasts. It is excellent with medium-hard cheeses.

SERVE: at a temperature between +18° and +20°C. Better when decanted.

CONSUMPTION AND AGEING POTENTIAL: Wine with excellent longevity. Stored in the proper conditions, it can age up to 5-6 years.

BOTTLE SIZE: 0.750 L
0.375 L