



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.



Cabernet D.O.C. Collio

WINE TYPE: Dry Collio red.

HARVEST: The grapes were harvested at the peak of ripeness.

WINEMAKING: Fermented in stainless steel tanks using the red maceration technique at temperatures ranging from 18° to 28°C, in accordance with time-honored Friulian traditions.

AGING: Brief aging in stainless steel tanks, followed by transfer to wooden barrels until bottling.

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