



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

D.O.C. FRIULI GRAVE

# Cabernet Sauvignon D.O.C. Friuli Grave



**GRAPE VARIETIES:** Cabernet Sauvignon single variety.

**SOIL:** medium textured with patches of gravel.

**TRAINING SYSTEM:** single Guyot with 4,000 vines per hectare, with cluster pruning to limit the yield, resulting in wines that are more structured and that have a longer aging potential.

**VINIFICATION:** fermentation and maceration with the skins at a temperature between +10° and +28°C, for 10 days.

**AGING:** the wine ages in stainless steel vats for 2 months, then for 18 months in Slavonian or French oak barrels, and finally, once bottled it undergoes further aging for 6 months before release.

**ALCOHOL:** 13.00%

**RESIDUAL SUGAR:** 1.5 g/l

**TOTAL ACIDITY:** 4.70 g/l as tartaric acid

**EXTRACT:** 28.50 g/l

## TASTING NOTES

**COLOR:** bright ruby red.

**BOUQUET:** layered aroma, pleasantly opening with spiciness and notes of cherry, red and black berries, green pepper and sun-dried hay.

**TASTE:** in the mouth it is nicely structured, warm, slightly tannic, with a flavor of raspberries and blackberries and a hint of violet.

**PAIRING:** this wine is excellent with roast meats and game, goes well with barbecued meat, sausages and charcuterie.

**SERVE:** at a temperature between +18° and +20°C. Uncork half an hour before serving.

**CONSUMPTION AND AGEING POTENTIAL:** this wine has excellent longevity. Stored in the proper conditions, it can age up to 5 - 6 years.

**BOTTLE SIZE:** 0.750 L  
0.375 L