



Cabernet Franc DOC Collio cl 75

This vine comes from the Bordeaux area of France, and more precisely from the Gironde, a wine-growing area that straddles the Garonne and Dordogne rivers. Arrived in Friuli in the late 1800s, this vine is cultivated everywhere, occupying the second place, in terms of quantity, among the red grape varieties.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Cabernet franc 100% DOP Collio

Age of vines: 50-60 years

Vineyard : Guyot Sistem

Harvest modality: Manually, last ten days of September - early October

Hectare's yield: 60-70 q.li/Ha

Characteristic:

Vinification and refinement

The red wine making process requires 15-20 days with temperature controlled higher than 25°C. Malolactic fermentation naturally starts. 50% of the wine is refined in wood, while the remaining one is maintained in stainless steel tanks. The last refinement is in stainless steel tanks at temperature controlled until Spring-time.

Organoleptic Characteristic:

Colour: Strong ruby red

Bouquet: Varietal aroma, with plum, leather and cutter grass scent

Taste: Full-body, silky and raspberry flavors

Serving Temperature: 18-20° C

Food Matching: Wine for: cold meats, roasts of white and red meat; noble poultry; wild game; aged hard cheeses.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Prizes:

